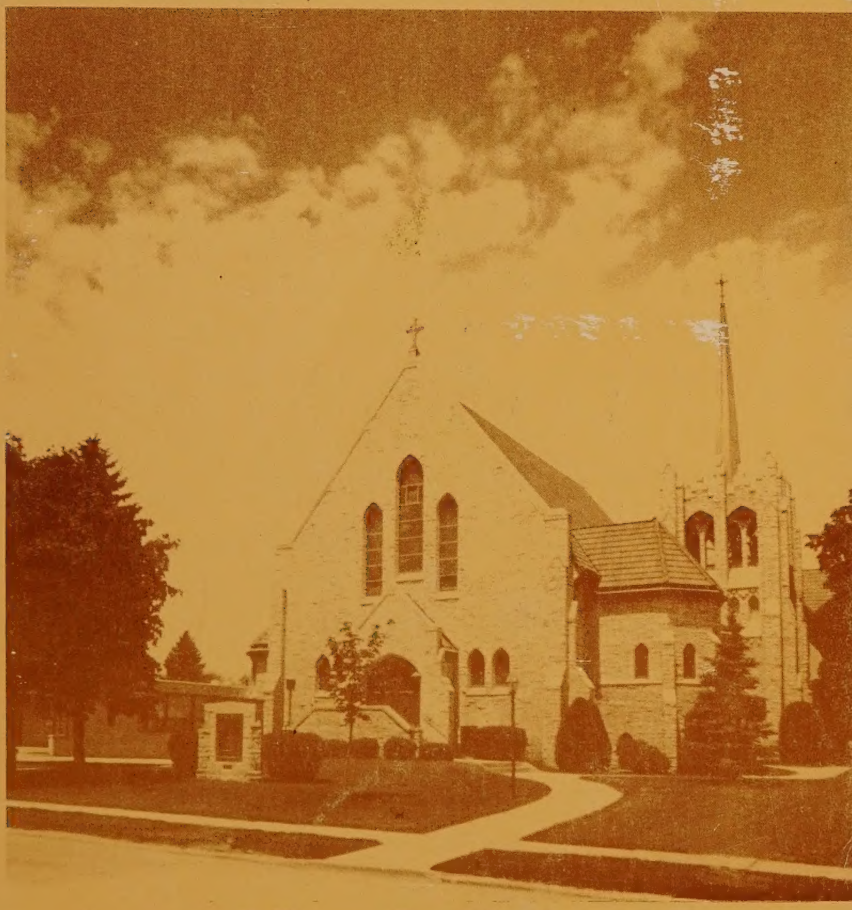
Immanuel's 60th Anniversary Cookbook



Immanuel Evangelical Lutheran Church
902 Pine Street
Manitowoc, Wisconsin
1927 - 1987

Ladies of Immanuel

IMMANUEL'S ANNIVERSARY COOKBOOK

1927-1987
60 Years

Years when our beloved Pastors, Theophil F. Uetzmann and Glenn H. Unke, nourished our souls with the true word of God.

Years when the Ladies Aid, now the Ladies of Immanuel, nourished our bodies with delicious tempting food at picnics, socials, potluck gatherings and ministerial conferences.

In the spirit of Christian love, we now share some of their recipes. Thanks to all in the congregation who so generously contributed recipes for our use, inspiration and above all, enjoyment.

The Ladies of Immanuel
Immanuel Ev. Lutheran Church
Manitowoc, Wisconsin

TABLE OF CONTENTS

Page

Appetizers, Relishes & Pickles 1

Soups, Salads & Sauces 15

Main Dishes 43

Meats, Poultry & Seafood 65

Vegetables 77

Breads, Rolls, Pies & Pastry 83

Cakes, Cookies, Frostings & Confections. 101

Desserts. 151

Beverages, Sandwiches & Miscellaneous 175

TABLE OF CONTENTS

List Your Favorite Recipes Here

Recipes	Page

All rights reserved. No part of this book may be reproduced, stored in a retrieval system or transmitted in any form, or be reproduced by any means, electronic, mechanical, photocopying, recording or otherwise without the prior written permission of the sponsoring organization, except by a reviewer who wishes to quote brief passages in connection with a review for magazine, broadcast or newspaper.

Published and Printed by Fundcraft Publishing, Inc.
Book Publishers Since 1909
Specializing in Fund Raising Programs for Church, Civic Organizations and Schools

Appetizers, Relishes & Pickles

Appetizers

Appetizers are those treats that can be served either at the start of a meal or at a reception or open house. Listed below are quick appetizers that can be served anytime with crackers, thin sliced toasted bread or potato chips:

1. Caviar flavored with onion juice.
2. Cream cheese with chipped chutney and dash of curry powder.
3. Lobster tail moistened with lemon juice.
4. Almonds or pecans roasted and chopped, then mixed with anchovy paste.
5. Cream cheese with chopped pickle.
6. Chicken livers minced and moistened with mayonnaise.
7. Cheese squares with olive attached by toothpick.
8. Liverwurst with pistachio nuts.
9. Sardines with caviar paste.
10. Minced eggs with anchovies.
11. Cream cheese and horseradish.
12. Cream cheese and anchovy paste with grated onion.
13. Herring squares mashed in its own juice with dash of vinegar and Tabasco sauce.
14. Peanut butter and bacon toasted on dark bread.
15. Deviled ham with chopped onions and Spanish olives.
16 Stilton cheese moistened with Port wine.
17. Shrimp flavored with French dressing.
18. Caviar mixed with cream cheese with dash of Worcestershire sauce.
19. Peanuts roasted, crushed and mixed with anchovy paste.
20. Sardine slices topped with chopped olives.
21. Pimento cheese mixed with a dash of horseradish.
22. Minced shrimp with onion juice.
23. Cream cheese with dash of Worcestershire sauce and chives.

Copyright © 1978 Fundcraft Publishing, Inc.

CHEESE BALL

2 (8 oz.) pkg. cream cheese
2 (8 oz.) Cracker Barrel (tub)
2 Tbsp. chopped onion
chopped nuts

Have ingredients at room temperature. Mix well. Pour chopped nuts on wax paper. Form cheese mixture into ball and roll in chopped nuts.

Dorine Kluenker

CHEESE BALL

2 pkg. cream cheese, softened
8 oz. sharp Cheddar cheese, grated
2 Tbsp. lemon juice
1 small onion, grated
1 green pepper, grated

Mix all of the ingredients well. Shape into 1 large or 2 small balls. Wrap in Saran Wrap. Refrigerate overnight. Before serving, roll in chopped pecans.

June Burseh

CHEESE BALLS

3/4 lb. sharp Cheddar cheese
2 Tbsp. minced onion
3 Tbsp. green pepper
3 Tbsp. minced sweet pickles
2 boiled eggs
1/4 c. mayonnaise
1 1/2 pkg. cracker crumbs

Mix ingredients. Form into 2 balls.

Dorine Kleunker

CREAM CHEESE ROLLS

2 (8 oz.) pkg. cream cheese
1/2 c. sugar
2 egg yolks
1 loaf sandwich bread

Beat together cheese, sugar and yolks. Cut crust off of bread (fresh square pieces work best). Roll thin. Spread with mixture and roll up. Cut in half., Roll in melted butter and then sugar and cinnamon mixture. Bake at 400° for 10 minutes.

Can also heat them in microwave. Can be frozen. Take right out of freezer and bake at 400° for 15 minutes.

Elma Koch

HOLIDAY CHEESE BALL

2 pkg. (8 oz. each) cream cheese
1 can (8 1/2 oz.) crushed pineapple, drained
2 c. chopped pecans
1/4 c. chopped green pepper
2 Tbsp. chopped onion
1 Tbsp. seasoned salt

Garnish (if desired):

pineapple slices
maraschino cherries
parsley

Soften cream cheese. Gradually stir in crushed pineapple, 1 cup nuts, green pepper, onion and salt. Chill well. Form into a ball and roll in 1 cup nuts. Chill until served. Garnish. Serve with assorted crackers.

Judy Gueldner

CHEESE LOG

2 lb. Velveeta cheese
3 (8 oz.) pkg. Philadelphia cream cheese
1 c. ground pecans
2 garlic cloves

Work together with hands. Form into log and roll in paprika, if desired. Makes 2 logs. May be frozen up to 6 months.

June Burseh

TANGY CHEESE BALL

2 (8 oz.) pkg. cream cheese, softened
1 1/2 c. (6 oz.) shredded sharp Cheddar cheese
1 small onion, minced
2 Tbsp. Worcestershire sauce
1 1/2 tsp. minced garlic
1 tsp. lemon juice
1 c. chopped pecans or other nuts

Combine all ingredients except for nuts. Mix well. Chill at least 1 to 2 hours. Shape into ball and roll into nuts. Serve with crackers.

Dorine Kluenker

DILL DIP

1 c. sour cream
1 c. mayonnaise
1 tsp. dill weed

Combine the ingredients.

Dorine Kluenker

FRUIT DIP

8 oz. cream cheese
1 (7 oz.) jar marshmallow cream
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Mix together cream cheese and marshmallow cream. Add nutmeg and cinnamon.

June Burseh

GUACAMOLE DIP

2 avocados, pitted and peeled
1/4 c. onion, grated
1 Tbsp. lemon juice
1 tsp. salt
1/4 tsp. chili powder
1/3 c. Miracle Whip

Mash avocados with fork. Stir onions, lemon juice, salt and chili powder. Mix together; put in deep dish. Spread Miracle Whip over. Right before serving, mix in Miracle Whip. Serve with Doritos or raw vegetables.

Dorine Kluenker

DEVILED HAM DIP

1 (4 1/2 oz.) can deviled ham
1 Tbsp. catsup
2 Tbsp. stuffed olives, chopped
8 oz. cream cheese
2 Tbsp. finely chopped onion

Combine all ingredients. Serve with crackers.

Mayme Schroeder

SHRIMP DIP

1/3 c. cream
2 Tbsp. lemon juice
1/4 tsp. grated onion
dash of Worcestershire sauce
8 oz. cream cheese
3/4 or 1 can chopped, deveined shrimp

Combine all of the ingredients.

Mayme Schroeder

PIQUANT DIP

12 oz. cream cheese or 1 1/2 c. dairy sour cream
1/2 c. mayonnaise
1/2 c. chili sauce
2 tsp. yellow prepared mustard
few drops Tabasco sauce
1 tsp. Worcestershire sauce
1 Tbsp. horseradish
1 Tbsp. cut chives
1 tsp. sugar
2 Tbsp. dry sherry

Combine all ingredients; blend well. Use as a dip for raw vegetable relishes. Makes about 2 1/2 cups.

Mayme Schroeder

TACO DIP

8 oz. cream cheese
4 oz. sour cream
1/2 envelope Durkee taco seasoning

Mix together and spread into the bottom of glass pie plate (9-inch Pyrex) or a dish equal the size of a pie plate. Sprinkle about a quarter cup chopped sweet onion, 1/4 cup chopped green pepper and finely shredded lettuce (just enough to cover taco mixture). Grate or shred aged Cheddar cheese over the top to cover lightly.

Peel medium tomatoes; take out seeds and cut in small pieces. Drain in strainer to remove excess moisture. Sprinkle over cheese. Serve with taco chips.

Mayme Schroeder

DIP IN ROUND

1 pkg. vegetable soup mix
1 pkg. frozen chopped spinach, thawed and excess water squeezed out
8 oz. sour cream
1 1/2 c. mayonnaise (real)
1 (8 oz.) can water chestnuts, chopped
1 small onion, chopped
garlic powder to taste

Combine all ingredients. Refrigerate at least 8 hours. Cut center out of round or oblong rye bread. Fill with dip and

use excess bread as dippers. Bread may be surrounded with raw vegetables.

Caroline Rodewald

SPINACH DIP

1 pkg. frozen spinach, thawed and drained
1 c. sour cream
1 c. mayonnaise or plain yogurt
1 c. slivered water chestnuts
1 pkg. Knorr vegetable soup mix

Mix. Thin with half and half. Refrigerate overnight. Serve in an unsliced round rye bread (cut into shape of a bowl). Use chunks of bread or vegetables.

Shirley Rahmlow

SPINACH DIP

1 (10 oz.) pkg. frozen spinach, cut leaf
3/4 c. chopped green onions
1 pkg. Knorr dry vegetable soup mix
1 1/2 c. dairy sour cream
1/2 c. Miracle Whip

In medium bowl, combine all ingredients. When spinach is thawed, mix well. Chill several hours before serving on Wheatsworth crackers or any favorite crackers.

Vernette Wicke

SPINACH DIP

1 pkg. frozen chopped spinach, cooked
1 can chopped water chestnuts
1 small onion, chopped
1 c. sour cream
1 c. mayonnaise
1 box Knorr vegetable soup mix

Stir all ingredients and refrigerate. Let stand overnight. Serve in cut out round or long rye bread. Use middle of the bread pieces for dipping into spinach dip.

Note: If all is not eaten in one night, the dip can be removed from the middle of the rye bread and refrigerated and the bread can be frozen for next time.

Karleen Vagt

HOLIDAY SPINACH DIP

2 (10 oz.) boxes frozen, chopped spinach
1 c. mayonnaise
1 c. plain yogurt
1/4 c. green onion, chopped
8 oz. can water chestnuts, chopped

Allow spinach to thaw in boxes; squeeze out all the water. Mix all ingredients together and refrigerate at least 4 hours. Serve with snack crackers or fresh vegetables.

Joanne Gaedtke

FRENCH BREAD SNACK

1 c. Parmesan cheese
1 c. mayonnaise
1 Tbsp. milk
1 onion, chopped

Mix and spread on sliced French bread and brown in a 375° oven for about 5 minutes.

Audrey Laabs

BAKED HAM BALLS

1 1/4 lb. ground ham
1 1/4 lb. ground pork
1 1/4 c. bread crumbs
2 eggs
1 1/4 c. milk
1/4 c. vinegar
1/2 c. water
1 tsp. dry mustard
1 1/2 c. brown sugar

Combine ham, pork, crumbs, eggs and milk and mix. Form into 2 dozen (1 1/2-inch) balls. Brown slightly. Place in shallow baking pan.

Combine brown sugar, vinegar, mustard and water. Pour over meatballs. Bake uncovered at 325° for 34 minutes. Baste frequently with sauce.

Dorine Kluenker

HOT SPREAD

8 oz. cream cheese
2 Tbsp. milk
3 oz. dried beef, chopped
1/2 c. sour cream
1/4 c. green pepper, chopped
2 Tbsp. dried onion flakes
1/4 tsp. pepper
1/4 tsp. garlic salt
1/3 c. chopped pecans
2 Tbsp. butter
1/2 tsp. salt

Cream the cream cheese and milk. Stir in dried beef and the rest of the ingredients except the pecans, butter and salt. Put the mixture in a small casserole, about 5 x 7-inches. Saute pecans in butter. Sprinkle with salt. Bake at 350° for 20 minutes. Good served on Triscuit crackers.

Winnie Binns

COCKTAIL MEATBALLS

Meatballs:

2 lb. ground beef
2 eggs
1 small onion
2/3 c. dry bread crumbs
1/2 c. milk
1 1/2 tsp. salt
1/4 tsp. pepper
2 tsp. Worcestershire sauce

Sauce:

1/2 c. catsup
2/3 c. grape or currant jelly
2/3 c. water

Meatballs: Mix all ingredients together. Shape into meatballs. Bake for 20 minutes at 400°. This fills a 9 x 13-inch pan with meatballs.

Sauce: Combine catsup, jelly and water in crock-pot while meatballs are baking. Stir occasionally. When meatballs are baked, add to this sauce and heat on high for about 1 hour.

Diane Kunz

MEAT BALLS AND SAUCE

Meatballs:

1 1/2 lb. chopped meat
1/2 loaf dry bread
3 eggs
1 onion
salt and pepper
1/2 can (6 oz.) condensed milk

Sauce:

3/4 c. brown sugar
2 Tbsp. butter
1 small bottle catsup
1 tsp. steak sauce
1/4 tsp. salt
1/8 tsp. pepper
1/2 tsp. dry mustard
1 small onion

Mix all ingredients for meatballs. Shape into small balls and brown.

For the sauce, mix all ingredients. Boil 15 minutes, then pour over meatballs.

Erna Hoefner

MEATBALL NIBBLERS

2 lb. ground beef
1 pkg. dry onion soup mix
1/4 c. cracker crumbs
1/2 c. Mogen David blackberry wine
1 egg
2 Tbsp. margarine
14 oz. catsup
10 oz. jar apple jelly

Mix beef, soup, crumbs and egg. Form into bite-size balls. Brown in margarine. Melt catsup and jelly; add wine and meatballs. Cover and simmer 25 minutes. Serve in chafing dish. Makes about 3 dozen.

Dorine Kluenker

ORIENTAL MEATBALLS

1 1/2 lb. ground chuck
3/4 c. water chestnuts
2 Tbsp. grated onion
1/4 c. dry bread crumbs
1 egg
salt and pepper

Sauce:

1/4 c. soy sauce
1/2 c. dry sherry
1/2 c. pineapple juice
1/4 tsp. ground ginger
1 Tbsp. cornstarch
1 chicken bouillon cube, dissolved in 1/3 c. water

Chop the chestnuts into fine bits. Mix all of the meatball ingredients together and form into 1-inch balls. Put on a cookie sheet; bake 10 minutes at 450°.

Mix together all the sauce ingredients; stir to thicken. Add the meatballs.

Shirley Kelliher

OYSTER CRACKERS (SNACK)

3 bags oyster crackers
1 tsp. dill weed
1/2 tsp. lemon pepper
1/4 tsp. garlic powder
1 c. butter flavor oil
1 pkg. Hidden Valley Ranch powder

Mix together. Let stand a day before using.

Elma Koch

MINI PIZZAS

1 loaf party rye bread
1 (10 oz.) sharp Cracker Barrel cheese
2 small jars pimento
1 onion, diced or onion flakes
1/4 tsp. garlic powder
3/4 tsp. oregano flakes
2 shakes Tabasco sauce
1 tsp. Worcestershire sauce
1 lb. ground round

Mix together the ingredients. Spread on rye bread slices and bake at 350° for 15 to 20 minutes.

Karleen Vagt

RAW VEGETABLE PIZZA

1 pkg. crescent rolls
1 c. Miracle Whip
1 tsp. Accent
1 tsp. seasoned salt
1 Tbsp. parsley, chopped fine
1 tsp. dill weed
8 oz. cream cheese
1/2 can pizza sauce
cauliflower
broccoli
carrots
onions
green and/or red pepper
tomatoes (if desired)
cheese

Stretch and press crescent rolls to fit cookie or jelly roll sheet. Bake according to package directions.

Mix well together Miracle Whip, Accent, seasoned salt, parsley, dill weed and cream cheese. Spread on baked crust. Spread with pizza sauce.

Cut fine the vegetables and mix together. Sprinkle over the pizza sauce. Any other vegetables may be used depending on the kind you like. Sprinkle with short strips of cheese.

Mrs. Donald Hansen

MINIATURE REUBEN

(Party Foods)

1 pkg. small party rye bread
corned beef
Russian dressing
sauerkraut, well drained
slices processed Swiss cheese (each cut in 4 sq.)

Spread a little Russian dressing on one side rye bread slice. Place a piece of corned beef on bread. Place a small

amount of sauerkraut on corned beef and top with 1/4 square of cheese. Bake in a 350° oven until cheese melts.

Bea Buss

REUBEN RAVENS

3 oz. corned beef, thinly sliced
4 oz. sauerkraut, well drained
1 c. shredded Swiss cheese
Thousand Island dressing
Pringles (rippled style)

Cut each slice of beef into three equal pieces. Place one slice folded on each chip. Add 1/2 teaspoon sauerkraut on top, 1/2 teaspoon cheese and a dash of dressing. Bake at 350° for 3 or 4 minutes or until the cheese is melted. Serve hot.

Louise Becker

PICKLED BEETS

2 c. sugar
1 Tbsp. whole allspice
1 1/2 tsp. canning salt
3 1/2 c. vinegar
1 1/2 c. water
2 sticks cinnamon
3 qt. cooked, peeled small beets

Cover beets with boiling water and cook until tender. Combine all ingredients, except beets. Simmer 15 minutes. Pack beets in hot jars; leave 1/2-inch headspace. Cut larger beets, if necessary. Remove cinnamon. Bring liquid back to boiling. Pour boiling hot syrup over beets. Adjust caps. Process pints and quarts 30 minutes in boiling water bath.

Sandy Brooks

CARROT PICKLES

2 to 3 bunches small carrots
1 c. sugar
1 Tbsp. mixed pickling spices
1 stick cinnamon
1 tsp. salt (canning)
2 c. vinegar
1 1/2 c. water

Cook carrots until tender. Drain and remove skins. Leave small ones whole. Cut large ones to size. Combine sugar, vinegar, salt and water. Tie spices in bag and add to vinegar mixture. Boil 5 to 8 minutes. Pack carrots into hot jars and leave 1/2-inch headspace. Remove spice bag and heat

syrup to boiling. Pour over carrots. Adjust caps. (Pints and quarts 30 minutes in hot water bath.)

Sandy Brooks

3 DAY REFRIGERATOR DILLS

2 c. water
1 c. vinegar
1/2 c. sugar
2 Tbsp. salt

Cut 3 to 4-inch cucumbers lengthwise. Pack with at least 2 heads of dill and 1 medium onion (quartered). Cook brine; pour over hot. Pack in quart jars or any glass containers. Cool and place into your refrigerator. They will be ready to eat in three days. (Add dill and onions for 2 quarts.)

Mabel Bruss

DILL PICKLES

1 c. canning salt
1 qt. vinegar
2 qt. soft water
2 to 3-inch cucumber dill (nice and green)**

**This amount makes about 7 quarts, depending on how tight you pack cucumbers.

Wash cucumbers a few at a time, so they do not sit in the water for a long time. Wash dill. Pack at least 2 heads into 1 quart jar (save space by making wreath around your hand and knot around your hand). Put at bottom of jar. Pack in cucumbers. Pour boiling brine over all. Put on lids and process in canner 5 to 10 minutes.

Mabel Bruss

DILL PICKLES

1 qt. vinegar
3 qt. water
3/4 c. salt (canning)
canning pickles
dill
garlic
onion

Wash cucumbers. Place sliced onion, dill and 1 clove garlic in bottom of canning jar. Pack cucumbers into jar and

leave 1/2-inch headspace. Boil brine and fill jars. Adjust caps. (Quarts 12 minutes in hot water bath.)

Sandy Brooks

REAL DILL PICKLES

6 c. water
1 1/2 c. vinegar
1/2 c. sugar
1/2 c. salt
dill
onion

Put in as much dill and sliced onions in the clean canning jars as you desire. Pack washed cucumbers into jars.

Bring to a rolling boil the water, vinegar, sugar and salt. Pour hot over the cucumbers and seal the jars. Put into a canner of hot boiling water until the "green is off".

Lorina Eslinger

24-HOUR QUICK DILL PICKLES IN CROCK

3 qt. water
1/2 c. canning salt
2 c. vinegar
1/2 c. sugar
dill and onion slices
firm cucumbers (not too large)

Starting with dill and onion slices, layer cucumbers with dill and onion, ending with dill on top. Bring water, salt, vinegar and sugar to boil. Then cool to lukewarm and pour over cucumbers to cover.

Linda Kauth and Elaine Welsch

FREEZER PICKLES

2 qt. unpeeled, sliced cucumbers
1 medium onion
2 Tbsp. salt (canning)
1 1/2 c. sugar
1/2 c. vinegar

Let cucumbers, onion and salt stand 2 hours. Drain. Add sugar and vinegar. Mix well to dissolve sugar. Freeze in juice. Be sure to put tight covers on jars to avoid odor in freezer.

Arleen Bergelin and Sandy Brooks

CRISP PICKLE SLICES

1 gal. sliced cucumbers (medium-sized)
2 green peppers, cut in strips
8 medium onions or 2 or 3 large onions, sliced
3 garlic cloves
1/3 c. salt
5 c. sugar
3 c. white vinegar
1 Tbsp. mustard seed
2 tsp. celery seed

Wash cukes. Do not peel. Slice thin and add sliced onion, garlic and pepper strips. Place in large pan. Use 2 pans if more space is needed. Sprinkle 1/3 cup of salt between layers of cukes. Stir in a tray or two of ice cubes through each pan. Add another tray of ice cubes on top. Let stand 3 hours.

Drain thoroughly. Cook pickles in 2 batches to insure crispness. Pour the vinegar, sugar and spices over the pickles. Heat to boiling point. As soon as pickles reach boiling point, they are ready to be ladled into hot sterilized pint jars. Seal. Let stand 1 month before eating. Makes about 8 pints.

Ellen Kumbalek

FROZEN SLICED SWEET DILL PICKLES

1 lb. cucumbers, sliced 1/8-inch thick and peeled (4 c. packed)
3/4 lb. onions, sliced 1/8-inch thick (2 c. packed)
4 tsp. salt
2 Tbsp. water
3/4 to 1 c. sugar
1/2 c. vinegar
1 tsp. dried dill

Mix cucumbers, onions, salt and water. Let stand for 2 hours. Drain. Do not rinse. Add sugar, vinegar and dill. Let stand, stirring occasionally until sugar has dissolved completely and liquid covers vegetables. Pack in containers and freeze.

Lucille Raduenz

PICKLED SUCKERS

1/3 c. sugar
1/2 tsp. pickling spice
2 Tbsp. salt
1/3 c. onion
1 small red pepper

Mix the ingredients and add fish (cut up in bite-size pieces and boned). Use hands to mix fish into mixture thoroughly. Put into jar and fill with vinegar. Let stand at room temperature for several days and then store in your refrigerator. Fillet and skin fish before preparation. Makes 1 quart.

Leola Froelich

<<< Extra Recipes >>>

Soups, Salads
& Sauces

Salads

Additions and Garnishes

Slice hard-cooked eggs
Radishes
Chopped green or ripe olives
Nut meats
Pimento
Green pepper
Sardines
Anchovies
Slivered cheeses
Julienned ham
Chicken
Grated carrots
Cubed celery
Onions - pickled, grated or pearl onions
Tomatoes, sliced and dipped in finely chopped parsley or chives
Capers
Dwarf tomatoes stuffed with cottage cheese
Fresh herbs - sprigs or chopped
Mint leaves
Cooked beets, cut into shapes or sticks
Lemon slices with pinked edges and dipped in chopped parsley
Raw cauliflower

Tips for Tossed Salads

Always handle salad greens with care.

Wash well, drain and dry greens before storing:chill well before using.

To core lettuce, smack head stem end down on counter top. Then twist the core out.

It is better to tear greens into bite-sized pieces to avoid bruising with knife.

Don't cut up tomatoes for a tossed salad since their juices thin the dressing and wilt the greens. Using them only for garnishing the salad bowl.

Select only firm, hard, green cucumbers. The skin should have a slight sheen, but if it is highly polished, it is probably waxed and should be removed.

Use wild greens such as dandelion, sorrel or winter cress for a different flavor and texture in tossed salads.

About Potato Salad-

Potato salad is best made from potatoes cooked in their jackets and peeled and marinated while still warm. Small red waxy potatoes hold their shape when sliced or diced and do not absorb an excessive amount of dressing or become mushy.

Soup Accompaniments-

Clear Soups - crisp crackers, cheese pastry, cheese-spread toast strips.

Cream Soups - cheese popcorn, seeded crackers, pretzels, pickles and olives.

Chowders and Meat Soups - Melba toast, sour pickles, oyster crackers, bread sticks, relishes, toasted garlic bread.

Copyright © 1978 Fundcraft Publishing, Inc.

ABE LINCOLN'S POTATO SOUP

6 large potatoes, diced
2 large onions, diced
1 tsp. salt
1 qt. water
1 qt. milk
2 Tbsp. butter
dash of pepper
parsley and chives (optional)

Cook potatoes, onions and salt in water until tender. Add pepper, butter and milk and bring to a boil. Serve hot.

Mrs. Donald Schmidt

BAVARIAN-STYLE VEGETABLE SOUP

1/2 Tbsp. butter
2 carrots, diced
diced celery
1 c. cooked cauliflower
1 can peas, drained
1 small head cabbage, diced
6 asparagus stalks, diced
2 potatoes, diced
1 1/2 qt. chicken broth
1 1/2 qt. beef broth
1 can (12 to 16 oz.) tomatoes with juice
1 c. cooked barley

Heat butter in a saucepan. Saute vegetables until partly cooked. In soup pot, heat chicken and beef broth to boiling. Add partly cooked vegetables, tomatoes and barley. Cook 1 hour until vegetables are soft.

Audrey Nickels

CHEDDAR CHEESE SOUP

1/4 c. butter
1/4 c. chopped onion
1/4 c. diced carrot
1/4 c. diced celery
3 Tbsp. flour
1/2 tsp. salt
1/8 tsp. paprika
1/8 tsp. basil
4 c. milk
4 c. chicken broth
2 c. grated Cheddar cheese

Cook carrots and celery until tender. Saute onion in butter until tender; add flour and broth, stirring constantly until slightly thickened and simmering. Add vegetables, seasonings and cheese. Stir until blended. Thin with milk

until consistency of cream. Let simmer at least 15 minutes. Garnish with paprika and parsley.

Audrey Nickels

CHICKEN NOODLE SOUP

2 1/2 lb. broiler-fryer chicken, cut up
1 qt. water
4 medium carrots, cut into 1/2-inch slices (2 c.)
4 medium stalks celery, cut into 1/2-inch slices (2 c.)
1 Tbsp. salt
1 Tbsp. monosodium glutamate (optional)
1 tsp. sugar
1/4 tsp. pepper
3 chicken bouillon cubes
2 c. uncooked thin egg noodles

Bring all ingredients except noodles to boiling in 4 quart Dutch oven; reduce heat. Cover and simmer until chicken is done (about 45 minutes). Skim fat, if necessary. Cook noodles. Remove chicken from broth; cool slightly. Remove chicken from bones and skin. Cut chicken into 1-inch pieces. Add chicken and noodles to broth. Heat until hot, about 5 minutes. Makes 8 servings (about 1 cup each).

Lori Olson

CHILI

1 1/2 lb. hamburger, browned and drained
1 pkg. dry onion soup mix
1 qt. whole tomatoes
1 qt. tomato juice
2 or 3 (15 oz.) cans chili beans
celery, diced
onions, diced
3 c. cooked macaroni
salt, pepper, cumin and chili powder

Combine hamburger, onion soup mix, celery and onion with 1 quart water. Simmer until celery and onion are tender or add celery and onion to meat as it browns. Add whole tomatoes, tomato juice and chili beans. Season with chili powder. Add noodles last. Heat through. Yield: about 4 quarts.

Sandy Brooks

CREAM OF BROCCOLI SOUP

2 Tbsp. onion
2 Tbsp. melted butter
2 Tbsp. flour
1/4 tsp. pepper
2 c. milk
1 c. grated cheese
5 chicken bouillon cubes
1 1/2 c. boiling water
1 pkg. frozen broccoli (10 oz.) or you may substitute freshly cooked

In melted butter, cook the onion. Blend in flour and pepper. Add milk and cook until thick, then add grated cheese. In another pan, dissolve the bouillon cubes; add broccoli and cook until tender. Add to cheese mixture.

Note: Cauliflower may be substituted for the broccoli.

Martha Schultz

CREAM OF BROCCOLI SOUP

2 Tbsp. chopped onion
2 Tbsp. margarine
3 Tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
2 c. milk
1 c. shredded Colby cheese
2 chicken bouillon cubes
1 1/2 c. water
10 oz. broccoli

Cook onion in margarine until tender; stir in flour, salt and pepper until well blended. Add milk and cook until thickened, about 3 to 5 minutes; then add cheese. Stir until melted and remove from heat.

In another pan, dissolve bouillon cubes in 1 1/2 cups of water and bring to boil. Then add broccoli and cook until tender. Don't drain. Add vegetable and liquid to the milk and cheese mixture. Stir and eat. (I always double recipe.) You can use any vegetable you want in the base mixture.

Ellen Kumbalek

CREAM SOUPS

Cook any desired vegetable (i.e. cauliflower, broccoli, spinach, asparagus, etc.) in about 2 quarts chicken stock plus water. Cook until very tender and can be mashed slightly.

Combine equal weights of butter and flour (i.e. 1 stick butter and 4 ounces flour). Make a roux and gradually add this to vegetable stock. When well mixed, add 1 can evaporated

milk. Season to taste with bouillon, salt and pepper. Yield: about 3 quarts soup.

Sandy Brooks

EXTRA GOOD HOMEMADE CHILI

1 lb. ground beef
1/2 lb. ground pork
3 medium onions, chopped
1/4 c. chopped celery
1 (No. 303) can tomatoes
2 (No. 303) cans kidney, red or chili beans
2 tsp. salt
1 tsp. chili powder
cayenne pepper

Stir and fry the beef and pork until lightly browned. Add onions and celery. Stir and brown. (Let meat heat through until pink disappears. I do not wait for onions and celery to brown, just heat through.)

Add other ingredients. cover and cook slowly, stirring occasionally, for about 1 hour. The cayenne pepper determines the hotness of the chili. It may be wise to use this seasoning sparingly and let guests add more, if desired.

This chili can be cooked slowly in the oven or in a double boiler, but the flavor improves with long cooking and is just as good if reheated. Yield: 6 or 7 servings. Cooking time: 1 1/2 hours.

Louise Becker

FIRE HOUSE CHILI

2 lb. ground beef
1 c. chopped onion
1 garlic clove, chopped
1 large green pepper, chopped
3 tsp. chili powder (Mexican-style)
2 tsp. sugar
1 large can whole tomatoes
1 can tomato sauce
1/2 tsp. salt
1 c. water
2 cans kidney beans
1 Tbsp. flour mixed with 2 Tbsp. water

Lightly brown ground beef. Add onions, garlic and green pepper. Saute until onions are done. Add rest of ingredients. Simmer for several hours.

Manitowoc Fire Dept.

HARVEST TIME SOUP

1 c. sliced celery
1 c. sliced carrots
1/2 c. chopped onion
2 c. cubed, cooked ham
1 pt. tomatoes, cooked
2 c. water
2 c. diced zucchini
1 c. corkscrew macaroni
pinch of basil
pinch of thyme
pinch of garlic salt
pinch of pepper
grated Parmesan cheese
snipped parsley

In a 4 quart Dutch oven, cook celery, carrots and onions in 2 tablespoons oil until tender. Stir in ham, tomatoes, water, zucchini, macaroni, basil, thyme, garlic salt and pepper. Bring to a boil. Reduce heat and simmer, covered, for 15 to 20 minutes until macaroni is tender. Serve topped with Parmesan cheese and chopped parsley.

Helen Snyder

MEATLESS, FATLESS MINESTRONE SOUP

1 qt. tomato juice
1 1/2 qt. water
2 c. coarsely chopped cabbage
1/2 lb. or 1/2 bag frozen mixed vegetables for soup
3 oz. elbow macaroni
1 to 2 tsp. oregano
1/4 tsp. ground pepper
salt to taste

Bring tomato juice and water to boil. Add vegetables. When they are almost done, add the macaroni and seasoning. Stir frequently as the macaroni has a tendency to stick to the bottom. Don't let your macaroni overcook. Let stand at least 1/2 hour. Reheat.

Mabel Bruss

MULLIGATAWNY SOUP

2 1/2 lb. chicken
2 qt. broth
1 carrot
celery
parsley and bay leaf
1 onion, chopped
little garlic
1/4 c. flour
1 Tbsp. curry powder
2 c. canned garbanzo beans with liquid
1 apple, peeled and chopped
salt and butter

Cook chicken and vegetables. Strain broth. Melt butter. Add onion and garlic. Saute until golden. Stir in flour and curry powder. Slowly add broth with a wire whisk.

Blend garbanzo beans in blender. Add to soup with the chicken. Simmer and stir in chopped apple. Taste for salt.

Audrey Nickels

MUSHROOM SOUP

1/2 lb. mushrooms
2 small onions, chopped
1/4 c. butter
1/2 c. flour
4 c. chicken stock
1 c. milk
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. nutmeg

Clean; slice mushrooms. Add onions and fry in butter 5 minutes. Add flour; blend and add stock. Cool. Add milk and seasonings; heat and serve. Can add more milk.

Leola Froelich

OLD-FASHIONED MIXED BEAN SOUP

1 lb. mixed dried beans
2 qt. water
1 large onion, diced
1 tsp. chili powder
1/2 tsp. powdered garlic
1/2 tsp. salt
pepper to taste
1/4 tsp. ground allspice
1 lb. can sliced, stewed tomatoes
fresh tomatoes, carrots or any other desired vegetable may be added
1 c. or more diced ham, sliced Polish sausage or wieners

Rinse beans well in strainer; let drain. Place in a 4 quart kettle and cover with water. Bring to boil. Stir in onion, chili powder, garlic, salt, pepper and allspice. Simmer 2 hours or until beans are cooked. Add tomatoes, veggies and meat. Simmer 30 minutes. Cool and refrigerate overnight. Reheat over low heat for 30 minutes before serving. Makes 8 to 10 servings.

Shirley M. Schmill

SEVENTEEN BEAN SOUP

1 lb. bag high quality 17 bean mix (available at Natural Market)
1 Tbsp. salt
1 ham hock
1 gourmet garnish bag
1 large can tomatoes
2 c. chopped onions
2 c. chopped celery
2 cloves garlic, minced

Wash and drain bean mix. Add 3 quarts water, salt, ham hock and gourmet garnish bag. Simmer 2 1/2 to 3 hours. Add

tomatoes, onions, celery and garlic. Simmer for 1 1/2 hours or until creamy. Eat and enjoy.

Gretchen Moffatt

SPLIT PEA SOUP

1 lb. split green peas, rinsed
2 qt. water
2 c. chopped celery and tops
2 c. chopped onion
1/2 c. chopped parsley or 1/4 c. parsley flakes
1 Tbsp. salt
1/2 tsp. ground black pepper
1 bay leaf
1 meaty smoked ham bone or smoked ham hock**
2 c. chopped carrots (optional)
1 Tbsp. oregano leaves (optional)

In 6 to 8 quart heavy kettle, combine peas, water, carrots (if desired), celery and tops, onion, parsley, oregano leaves, salt, pepper, bay leaf and ham bones. Heat to boiling, stirring frequently. Reduce heat and simmer covered 1 hour and 30 minutes until peas have cooked down to thick soup. Stir occasionally to prevent sticking. Remove ham bone and cut meat from bone. Chop coarsely. Return meat to soup. Discard bone and fat. Reheat gently, covered. Taste for seasoning. Add freshly ground pepper, if desired.

**If you have no ham bones or ham hocks, add 1 pound frankfurters (sliced) and boil for 10 minutes.

Mrs. Donald Hansen

UNSPICY CHILI

1 to 1 1/2 lb. ground chuck
1 medium onion, chopped
1 (8 oz.) can tomato sauce
1 can kidney beans, rinsed and drained
2 c. water
2 tsp. salt
1 (16 oz.) or 1 qt. tomato juice
4 stalks celery
2 tsp. sugar (optional)

Brown ground chuck. add onion and cook until soft, but not too brown. Then add rest of ingredients. Simmer all for at least 1 hour. Cook thin spaghetti or noodles; drain and add to chili. Simmer some more; the longer, the better. It freezes well.

Ruth M. Rosinsky

VEGETABLE–LENTIL SOUP

1 c. lentils
3 c. water
1 (16 oz.) can tomatoes, cut up
1 c. diced carrots
1/2 c. diced potatoes
1/2 c. diced onion
1/2 c. diced celery
1 clove garlic, minced
1 tsp. salt
1 small bay leaf
1/8 tsp. oregano
1/4 c. red wine, divided
1/8 tsp. Tabasco sauce
shredded Cheddar cheese (optional)

Rinse lentils. In large saucepan, combine all ingredients except 2 tablespoons wine and the cheese. Cover; simmer 1 hour or until lentils and vegetables are tender. Remove bay leaf. Stir in remaining wine. Ladle into bowls. Garnish with cheese, if desired.

Ruth Hassler

BREAD DUMPLINGS

6 c. dry cubed bread
2 tsp. salt
2 eggs
3 c. flour
1 Tbsp. baking powder
1 to 1 1/2 c. milk

In a large bowl, mix all the ingredients. Add milk last. Use only enough milk to work the dough into a very firm dough. Then mold by hand into dumplings about the size of a large egg. Cook slowly for 15 to 20 minutes in tightly covered kettle.

Mrs. Lothar Schroeder

DUMPLINGS

1 1/2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 c. milk
1 tsp. chopped parsley flakes (if desired)

Put dry ingredients in bowl. Add milk and stir until just dampened and mixed. Have plenty of liquid in kettle (such as, to top of sauerkraut if dumplings are being made with that food). Put heaping spoonfuls of batter in kettle quickly. Replace cover on kettle and cook 15 minutes. Do NOT open cover

until end of cooking time. Gently remove dumplings from kettle.

Sandy Stadelman

EGG DUMPLINGS

3 eggs
salt and pepper
1 to 1 1/4 c. flour
milk (if needed to thin dough)

Whip eggs, salt and pepper with fork. Add flour slowly to consistency of bread dough. If it becomes too thick, use a little milk to thin; add slowly! Spoon about 1/4 to 1/2 teaspoon dough into boiling soup, etc. Cook 20 minutes, covered.

Sandy Stadelman

FLUFFY DUMPLINGS

1 c. sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk
2 Tbsp. salad oil

Sift dry ingredients. Combine milk and salad oil; add to dry ingredients, stirring just until moistened. Drop by tablespoonfuls atop bubbling stew or sauerkraut. Cover tightly; bring to boil. Reduce heat (don't lift cover); simmer 12 to 15 minutes or until done. Makes 5 servings.

Mrs. Donald Hansen

POTATO DUMPLINGS

1 1/2 c. flour
1 tsp. salt
1 tsp. baking powder
2 eggs, beaten
1/2 c. milk
2 c. riced potatoes
1 c. bread crumbs and 1 c. bread cubes

Brown cubes in butter. Sift flour, salt and baking powder. Beat eggs; add milk, potatoes, flour mixture and bread crumbs. Mix well. Add bread cubes. Use flour to form into 2-inch balls. May have to use a little more flour. Drop in

rapid boiling water and cook 15 minutes. Makes 12 small dumplings.

Mattie Belgum

SPAETZLE

(Dumplings For Soup)

1 egg
1/3 c. water
1/2 tsp. salt
3/4 c. flour
1/4 tsp. baking powder, mixed in flour

Beat egg; add salt, flour and water, stirring to a stiff, smooth batter. Drop by teaspoon into boiling soup and cover and boil gently until they come to top.

Linda Kauth

BEAN SALAD

1 can lima beans
1 can kidney beans
1 can green beans
1 can yellow beans
1 c. celery, sliced
1 can bean sprouts
1 c. chopped green onions
1 small jar pimento
green pepper (optional)

Drain all the canned vegetables. Rinse lima and kidney beans in cold water in colander.

1 c. sugar
3/4 c. vinegar
1/3 c. salad oil

Boil together for 2 minutes the ingredients. Pour the hot liquid over the vegetables. Refrigerate at least 24 hours before serving.

Note: Use the liquid drained from the vegetables for vegetable soup at a later date.

Elaine Welsch

BLUEBERRY SALAD

2 pkg. raspberry jello
3 c. hot water
1 envelope unflavored gelatin
1/2 c. sugar
1 tsp. vanilla
1 pkg. (8 oz.) cream cheese
1/2 c. cold water
1 c. half and half
1/2 c. nuts
1 can (303 size) blueberries and juice

Mix 1 package jello with 2 cups boiling water. Pour

into 8 x 12-inch pan. Let stand until firm. Soften gelatin with 1/2 cup cold water. Heat cream, sugar and dissolved gelatin. Add vanilla, cheese and nuts. Let cool; pour over top of first layer.

Mix remaining package of jello with 1 cup boiling water until dissolved. Add blueberries and juice. Let cool and pour on top of second layer. Chill until firm. (Be sure each layer is firm before adding next layer.)

Mrs. Donald Hansen

BROCCOLI AND MUSHROOM SALAD

1 1/2 lb. mushrooms
2 bunches broccoli
2 green onion tips
1 c. oil
1/4 c. vinegar
1 tsp. salt
1 tsp. celery seed
1/2 c. sugar
1 tsp. paprika

Wash, drain and slice mushrooms. Wash, drain and break into pieces the broccoli. Wash green onion tips. Blend the oil, vinegar, salt, celery seed, sugar and paprika. Pour over the mushrooms, broccoli and onion and toss 1 hour or so before serving.

Note: Regular onion may be used in place of the green tips, the amount depending upon your family's taste. I add my onion to the dressing and blend it along with those ingredients.

Martha Schultz

CABBAGE SALAD

4 c. shredded cabbage
1/2 each red and green pepper, chopped
1 onion, minced
1/4 tsp. salt
1 c. sugar
1/2 c. salad oil
1 c. vinegar
1/2 c. water

Mix well the sugar, salt, salad oil, vinegar and water. Pour over the vegetables and mix well. Refrigerate at least 6 hours. Stays crisp in refrigerator.

Lucile Holtz

CHERRY JELLO SALAD

2 boxes cherry jello (regular)
1 1/2 c. hot water
1 can cherry pie filling
1 small can pineapple, drained
2 bananas (optional)
garnish with whipped cream

Mix jello in boiling water until dissolved. Add pie filling and drained pineapple; mix and pour in oiled 9 x 13-inch pan. Refrigerate. Cut in squares and serve on lettuce leaf or put in large bowl.

Irene Horstman

CHERRIES IN THE SNOW

1 1/2 c. rice (not instant)
3 c. salted water
3 c. milk
1/2 c. sugar
1 Tbsp. butter
1 pkg. gelatin
1/3 c. cold milk
1 tsp. almond extract
2 pkg. Dream Whip
2 cans cherry pie filling

Boil the rice in the salted water for 15 minutes. Stir in the milk, sugar, butter and gelatin that has been dissolved in the 1/3 cup milk. Cook 2 to 3 minutes more; add the almond extract and cool. Fold the mixture into the 2 packages of Dream Whip that have already been whipped. Pour into a 9 x 13-inch pan; top with the 2 cans of cherry pie filling. Chill for 2 to 3 hours before serving.

Diane Kunz

COLD POTATO SALAD

6 to 8 medium potatoes
3 hard-boiled eggs, diced
1/2 c. chopped celery
1 4 c. chopped onion
2 c. Miracle Whip
1/2 to 3/4 c. milk
1/4 to 1/2 c. chopped dill pickle, radish, etc. (optional)
2 tsp. Lawry's seasoned salt
1/4 tsp. pepper

Cook potatoes (unpeeled) until tender (test with fork). Allow to cool. Peel and dice potatoes, using 3 quart bowl. Add eggs, celery, onion and other desired vegetable.

In separate bowl or blender, mix Miracle Whip, milk, seasoned salt and pepper. Pour over vegetables and mix thoroughly. More salt may be added, if needed, to taste. As a

garnish, you may want to cook an extra egg; slice on top of salad and sprinkle with paprika and dry parsley flakes.

Sandy Stadelman

COLE SLAW

1 large head cabbage, shredded
1 green pepper, diced fine
1 small onion, diced fine
shredded carrots to color
3/4 c. vinegar
3/4 c. sugar
3/4 tsp. salt
3/4 c. mayonnaise
dash of pepper
dash of paprika

Combine sugar, vinegar, pepper, paprika and salt. Mix well and add to shredded cabbage mixture. Add mayonnaise and mix well.

Sandy Brooks

CRANBROSIA STARS CRANBERRIES

2 c. fresh or frozen fresh cranberries, coarsely ground or chopped
1 c. sugar
1 can (11 oz.) Mandarin orange segments, well drained
1 large banana, cubed
1 can (8 oz.) pineapple chunks, well drained
1 c. shredded coconut (optional)
2 envelopes unflavored gelatin
1 c. sour cream
1 c. whipping cream

Combine cranberries and sugar. Mix thoroughly to dissolve sugar. Drain well and reserve liquid from oranges and pineapple chunks. Add oranges, pineapple, coconut and banana to cranberries. Sprinkle gelatin over 3/4 cup of combined juices to soften. Place over medium heat, stirring constantly to dissolve gelatin. Add to fruits. Fold in sour cream. Whip cream until stiff peaks form. Fold into fruit mixture. Turn into 2 quart mold. Chill thoroughly until firm, overnight if possible. Serve as salad or dessert topped with whipped cream, if desired. Makes 16 servings.

Ellen Kumbalek

CRUSHED PINEAPPLE CARROT MOLD

1 (No. 2) can crushed pineapple
1 (3 oz.) pkg. lemon jello
1/2 c. sugar
1/4 tsp. salt
2 Tbsp. lemon juice
1 c. grated carrots
1/2 pt. whipped cream

Drain pineapple well. Heat 1 1/2 cups pineapple juice. Add gelatin and stir until dissolved. Add sugar, salt and lemon juice. Chill until slightly thickened. Add drained pineapple and carrots. Whip cream until stiff and fold into gelatin mixture. Pour into 8-inch mold. Chill.

Mrs. Robert Kruier

EVERLASTING COLESLAW

1 medium head cabbage
1 green pepper, diced
1 c. diced celery
1 onion, diced

Dressing:

1 c. white sugar
1/2 c. vinegar
salt to taste
1 tsp. celery seed
1 tsp. mustard seed
1/4 c. oil

Toss cabbage, pepper and onion together. Add to dressing.

Heat ingredients of dressing together. Cool. Add to cabbage. Let sit several hours or overnight. Keeps 1 week.

Linda Verlinden

FROZEN CABBAGE SLAW

1 medium head cabbage, chopped
1 tsp. salt
3 stalks celery, chopped
1 small onion, chopped
1/2 green pepper, chopped
1 carrot, grated
1/2 c. water
1 c. vinegar
2 c. sugar

Mix cabbage and salt; let stand 1 hour. Drain. Add celery, pepper, onion and carrot to cabbage.

Mix water, vinegar and sugar. Boil hard for 1 minute. Add to cabbage mixture and let cool. Pack in containers and freeze. Makes 5 pints. (Red pepper makes a little more colorful.)

Mrs. Robert Kruier

HEAVENLY FRUIT SALAD

2 c. canned Mandarin oranges, drained
1/4 c. juice from Mandarin oranges
1 c. miniature marshmallows
1 c. sour cream
2 c. fruit cocktail, drained
1 2/3 c. pineapple tidbits, drained
1/2 c. shredded coconut

Combine oranges, juice, marshmallows and sour cream. Let stand 10 minutes. Add fruit cocktail, pineapple and coconut. Make the night before serving. This very good fruit salad keeps for days.

Helen Brunner

GERMAN POTATO SALAD

3 to 4 Tbsp. flour
1/2 c. vinegar
3/4 c. sugar
1 c. water

Fry bacon with diced onion, slow. Remove bacon and onion and reserve bacon grease. Add flour to grease and mix well. Mix vinegar, sugar and water. Add to flour mixture and cook until blended well. Return bacon to sauce. (Keep in proportion and increase, if needed.) Pour sauce over cooked, peeled and sliced potatoes. Mix well. Season with salt and pepper to taste.

Sandy Brooks

GERMAN POTATO SALAD

5 slices bacon
1 small onion, diced
2 Tbsp. flour
1/4 c. vinegar
1 Tbsp. butter
1/2 c. sugar
1 c. water
1 tsp. salt
sliced, cooked potatoes

Dice bacon and onion and fry. Add vinegar, butter, sugar and salt. Mix the flour with some of the water so it doesn't lump; add rest of water and stir into bacon mixture. Cook to thicken. Stir potatoes into hot sauce.

Shirley Goodtke

GERMAN POTATO SALAD

6 slices bacon, diced
1/4 c. vinegar
3/4 c. water
3 Tbsp. sugar
1 Tbsp. cornstarch
potatoes, cooked and sliced

Fry bacon to golden brown. Mix sugar, cornstarch, water and vinegar. Add to bacon; cook until clear. (Do not drain fat.) Pour over potatoes. Add onion, salt and pepper to taste.

Louise Becker

GERMAN POTATO SALAD

6 slices bacon
3/4 c. chopped onion
2 Tbsp. flour
1 to 2 Tbsp. sugar
1 1/2 tsp. salt
1 tsp. celery seed
dash of pepper
3/4 c. water
1/3 c. vinegar
8 medium potatoes

Saute onion in bacon fat until golden brown. Blend in flour, sugar, salt, celery seed and pepper. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Stir in water and vinegar. Pour over potatoes that have been boiled with jackets, peeled and sliced.

Mrs. Fred Wegner

GRANDMA'S POTATO SALAD

potatoes
salt and pepper
onion
celery
2 Tbsp. melted butter
2 Tbsp. vinegar
1/2 c. milk
1 Tbsp. flour
1 egg yolk
1/4 c. sugar

Boil, peel and slice 2 quarts of potatoes. Season cooked potatoes with salt and pepper. Add minced onion and minced celery to taste. Mix butter and vinegar and dribble over potatoes. Let milk stand warm. Mix flour, egg yolk and sugar. Add mixture to warm milk with wire whip and cook until thick. Add 1 teaspoon yellow mustard and pour over potatoes and serve.

Sandy Brooks

INCREDIBLE SALAD

1 pkg. macaroni and cheese dinner
1 (10 oz.) pkg. frozen peas
1 medium-sized tomato, chopped
3/4 c. salad dressing
1/2 c. celery slices
1/2 c. onion, chopped
1/2 tsp. salt
dash of pepper
6 hard-cooked eggs, chopped

Prepare macaroni and cheese dinner as directed. Let cool. Add peas, tomato, celery, onion, salad dressing and chopped eggs. Mix well and cool.

Leola Froehlich

ITALIAN VEGETABLE TOSS

1 1/2 c. shell macaroni
2 c. broccoli flowerets
1 c. cauliflower flowerets
1 c. sliced fresh mushrooms
1 (6 oz.) can artichoke hearts, drained, rinsed and chopped
1 c. sliced, pitted ripe olives
1/2 c. chopped green onion
2/3 c. Italian salad dressing
1 medium avocado, seeded, peeled and sliced
1 medium tomato, seeded and chopped

Cook macaroni according to package directions. Drain. Rinse with cold water. In a large bowl, combine macaroni, flowerets, mushrooms, artichoke hearts, olives and onion. Toss with Italian dressing. Cover and chill several hours. At serving time, toss vegetable mixture with avocado and tomato. Makes 12 to 16 servings.

Eline Glaeser

JELLO PEAR FOAM

1 (6 oz.) pkg. lime jello
1 (8 oz.) pkg. cream cheese
1 (29 oz.) can pears
1 (9 oz.) Cool Whip
2 Tbsp. milk

Heat 1 cup pear juice and pour over lime jello to dissolve jello. Mash cream cheese with milk and add dissolved jello. Mix well. Let cool. Chop drained pears into small pieces. Add pears and Cool Whip to jello mixture. Mix well with electric mixer. Pour into mold or leave in large bowl.

Refrigerate to set. May be garnished with cherries or other fruit.

Sandy Stadelman

JELLO SALAD

1 pkg. red jello (regular or sugar-free)
3 Tbsp. orange juice
1 c. applesauce, sweetened or unsweetened
1 c. 7-Up (regular or diet)

Heat applesauce and stir in jello powder. Cool slightly. Add 7-Up and orange juice. Let set.

Mrs. Donald Hansen

LEMON JELLO DESSERT

8 oz. lemon Jell-O
1 large Philadelphia cream cheese
8 oz. Cool Whip
20 oz. crushed pineapple
1 c. pineapple juice
1 c. cold water

Dissolve Jell-O in 2 cups boiling water. Soften cream cheese and add to Jell-O. Let set a bit and then add remaining ingredients. Let set for several hours.

Ottilia Pfingsten

LEMON-PINEAPPLE SALAD

2 (6 oz.) pkg. lemon jello
2 c. boiling water
1 c. sweetened condensed milk
2 c. crushed pineapple
1 (1 lb.) carton cottage cheese
7 Tbsp. lemon juice
1 c. salad dressing
1 c. celery, cut fine
1/2 c. nuts

Dissolve the jello in the 2 cups boiling water and cool. Add remaining ingredients as listed: milk, pineapple, cottage cheese, lemon juice, salad dressing, celery and nuts.

Dorine Kluenker

MANDARIN ORANGE SALAD

1 small can Mandarin oranges, drained
1 small can crushed pineapple, drained
1 pt. small curd cottage cheese
1 pkg. orange jello (dry)
1 pt. Cool Whip

Put all ingredients in bowl and mix well. Let stand.

Be sure to add jello (dry); it will dissolve when mixed with other ingredients.

Mrs. Donald Hansen

MANHATTAN DELI SALAD

1 pkg. (12 oz.) spiral pasta
1 1/4 c. pitted ripe olives, sliced
1 c. chopped green or red pepper**
1/4 lb. hard salami, cut into thin strips
1 small red onion, cut into rings
1/4 to 1/2 c. grated Parmesan cheese
1/4 c. finely chopped parsley
1 Tbsp. capers (optional)
3/4 c. Italian dressing

Cook pasta according to package directions. In large bowl, combine olives, red pepper, salami, onion, cheese, parsley, capers and Italian dressing. Add pasta and toss well. Serve at room temperature or chilled.

**Substitution: Use 1 cup chopped pimento.

Sandy Brooks

OVERNIGHT COLE SLAW

6 c. shredded cabbage
2 carrots, shredded
1 small onion, grated
1 green pepper, chopped fine
3/4 c. salad oil

Mix together and set aside.

1/3 c. vinegar
1/2 c. water
1 c. sugar
1/4 tsp. mustard seed
1 tsp. celery seed
1 tsp. salt

Heat to boiling and then add 1 (3 ounce) package lemon jello. Cool and pour over cabbage mixture. Store overnight in refrigerator.

Mrs. Vic Cisler

PINEAPPLE OLIVE JELLO SALAD

(3 Layers)

1 pkg. (3 oz.) lemon Jell-O
1 1/2 c. water
stuffed olives
1/2 c. whipping cream
1/2 pkg. (4 oz.) cream cheese
1 pkg. (3 oz.) lime Jell-O
1 can (12 to 16 oz.) crushed pineapple

Dissolve lemon Jell-O in water. Put half the mixture in

mold until almost set. Place stuffed olives (pimento side down) in set mixture. Whip cream and mix together with cream cheese. Add to remaining half of Jell-O. Pour over first layer and refrigerate until set.

Mix lime Jell-O with 1 1/4 cups pineapple juice (if not enough juice, add water). Add the pineapple. Pour over second layer of Jell-O. Refrigerate until set.

Karleen Vogt

PINEAPPLE PISTACHIO FLUFF

1 (20 oz.) can crushed pineapple (in its own juice)
1 (3 3/4 oz.) pkg. pistachio pudding
1 Cool Whip

Don't drain pineapple. Add dry pudding to pineapple. Mix in Cool Whip, about 4 huge spoonfuls. Refrigerate.

Optional: Add one or all of the following: miniature marshmallows, chopped Mandarin oranges, sliced maraschino cherries.

Mary Ann Peitersen

PISTACHIO INSTANT PUDDING SALAD

1 (20 oz.) can crushed pineapple (don't drain)
1 pkg. instant pistachio pudding
1 c. miniature marshmallows
1/2 c. chopped walnuts or pecans
1 (9 oz.) Cool Whip

Mix in order given: pineapple, pudding, marshmallows, walnuts or pecans and Cool Whip. Refrigerate. Simple, but good!!

Dorine Kluenker

POTATO SALAD

1/2 c. vinegar
3/4 c. water
1/2 c. sugar
1 Tbsp. flour
1 tsp. dry mustard
2 eggs, slightly beaten
1 Tbsp. butter

Heat vinegar and water. Moisten sugar, flour and mustard slightly. Add to vinegar mixture. Boil until thick. Add small amount of mixture to beaten egg and mix. Add egg mix

to rest and boil 1 minute. Add butter and cool.

Slice boiled potatoes. Dice small onion, 1 stalk celery and half a cucumber. Add salt and pepper to taste. Combine with the dressing. Enough for 2 quarts of potatoes.

Lucile Holtz

POTATO SALAD

2 1/2 c. sliced, cooked potatoes
1 tsp. sugar
1 tsp. vinegar
1/2 c. onion
1 1/2 tsp. salt
1 1/2 tsp. celery salt
1/2 c. mayonnaise
1/4 c. sour cream

Sprinkle the sugar, vinegar, salt and celery salt over warm potatoes. Fold in onions, mayonnaise and sour cream. Let stand at room temperature about 15 minutes before refrigerating.

Audrey Nickels

POTATO SALAD

6 medium potatoes, sliced
4 or 5 hard-boiled eggs
3/4 c. sweet pickles
1 small onion, diced
1 1/2 c. diced celery
1/2 c. or more sweet pickle juice
oil (mayonnaise or salad dressing)
diced carrot for color (if desired)

Mix celery, onions and pickles with 2 potatoes. Add salt and pepper and enough oil to moisten. Mix well. Add remaining ingredients (potatoes, pickle juice and eggs) with salad dressing or mayonnaise to taste. Garnish with parsley flakes, paprika and sliced egg.

Mrs. Donald Hansen

RASPBERRY-CRANBERRY SALAD

4 small pkg. raspberry jello
2 c. hot water
2 pkg. frozen raspberries
2 cans whole cranberry sauce

Dissolve jello in hot water. Stir in the partially thawed raspberries until thickened. Stir in the cranberry

sauce. Put in mold or fancy glass bowl. Chill. (This is enough for Christmas tree mold.)

Sandy Brooks

REFRIGERATOR COLESLAW

1 head cabbage, shredded
1 small green pepper, chopped
1 small onion, chopped
1 carrot, shredded

Mix the ingredients together.

3/4 c. vinegar
1/2 c. vegetable oil
1 1/2 c. sugar
1 Tbsp. salt

Boil vinegar, oil, sugar and salt together for 1 minute. Cool slightly and pour over vegetables. Toss to mix. Lasts for a couple of weeks in refrigerator.

Shirley M. Schmill

SALSA

1 large bell pepper
1 white onion
1 bunch green onions
6 large or 15 small jalapeno peppers
1 Tbsp. oil per can of tomatoes
16 oz. can peeled tomatoes
salt to taste

Dice vegetables. Add can of tomatoes, mashed. If mixture is too thick, add more tomatoes and add oil accordingly.

Shirley Kelliher

SEVEN-UP SALAD

1 (7 oz.) strawberry Jell-O
1 (7 oz.) bottle 7-Up
1 c. unsweetened applesauce

Heat applesauce. Add Jell-O and stir until dissolved. Add 7-Up. Pour into oiled mold and refrigerate until firm.

Nora Schultz

SHRIMP SALAD

(Oriental Style)

1/2 lb. cooked, peeled and deveined shrimp
1 pkg. (10 oz.) frozen peas, cooked and drained
1 c. finely diced celery
1/2 c. mayonnaise
2 to 3 Tbsp. lemon juice
1/2 tsp. curry powder
1/8 tsp. each onion salt and pepper
1 can salted cashews
1 can (3 oz.) chow mein noodles
salad greens

Cut any large shrimp in half. Put shrimp in large bowl. Add peas and celery. Mix mayonnaise, lemon juice, curry powder, onion salt and pepper. Add to shrimp mixture. Toss thoroughly and chill for 2 hours. When ready to serve, add noodles and cashews. Toss lightly. Serve at once with salad greens.

Gretchen Moffatt

STRAWBERRY JELLO

1/2 pt. sour cream or 3 oz. cream cheese
2 pkg. (3 oz.) strawberry jello
2 (10 oz.) frozen strawberries
2 ripe bananas, mashed
1 (13 oz.) can crushed pineapple

Dissolve both packages of jello in 2 cups hot water. Stir in frozen strawberries. When berries are melted, add bananas and pineapple. Pour 1/2 of mixture into 9 x 13-inch cake pan and let set until firm. Spread sour cream on top and carefully spread in rest of mixture. Let set until firm. (A large jello mold may also be used.)

Lydia Kumbalek

STRAWBERRY SALAD

1 1/2 c. boiling water
1 (6 oz.) pkg. strawberry or raspberry jello
1 lb. pkg. frozen strawberries or raspberries
1 can (10 oz.) crushed pineapple
1/4 c. chopped nuts
1 c. dairy sour cream

Add boiling water to jello and stir. Add frozen berries immediately and mix gently. Add pineapple and nuts and mix. Put 1/2 of the mixture in lightly oiled mold. Set in refriger-

ator while adding sour cream to the remainder of the mixture. Carefully pour the remaining jello over the other mixture and set in the refrigerator until serving time.

Lorina Eslinger

SUPER SUPPER SALAD

1 pkg. (8 oz.) chicken flavor rice mix (Rice-A-Roni)
1 1/2 c. cubed, cooked chicken
1 1/2 c. diced tomatoes
1/2 c. chopped fresh parsley
1/4 c. green onion, chopped
2 Tbsp. vinegar
3/4 c. undiluted Carnation evaporated milk
1/2 c. mayonnaise
1/2 tsp. Italian seasoning

Cook rice according to package directions. Cool. mix rice with chicken, tomatoes, parsley and onion. Stir vinegar into evaporated milk until milk thickens. Add mayonnaise and seasoning. Stir into rice mixture. Chill thoroughly before serving.

Ellen Kumbalek

COLD POTATO SALAD DRESSING

1 tsp. dry mustard
1 tsp. salt
pinch of pepper
1 heaping Tbsp. sugar
1 heaping Tbsp. flour
2 egg yolks
1/4 c. vinegar
1 c. water
1 Tbsp. butter

Take sugar, flour and mustard and stir together. Then beat eggs and stir them in. Add 1/2 cup water (about). Boil vinegar and water and butter; when it's boiling, pour on the egg mixture and boil together until thick. Then pour this over the hot sliced potatoes, which were cooked with jackets on. When ready to serve, pour on some cream.

Ottilia Pfingsten

COLE SLAW DRESSING

1 head cabbage
1 onion
1 c. Miracle Whip
1 small can condensed milk
1/2 c. sugar
1/2 c. vinegar
pinch of white pepper

Cut cabbage and onion fine. Salt and chill. Mix

remaining ingredients in blender. Add to cabbage and chill 1 hour. (Green pepper may be added.)

June Bursek

FRENCH SALAD DRESSING

1/2 c. catsup
1/2 c. Mazola oil
1/4 c. cider vinegar
1/2 tsp. salt
1 tsp. paprika
1/3 c. sugar

Blend these ingredients together in a mixer.

Mrs. Donald Hansen

GREY POUPON SALAD DRESSING

1 Tbsp. Grey Poupon mustard
1/4 c. red wine vinegar
3/4 c. oil
1/8 tsp. salt
1/8 tsp. black pepper

Blend all these ingredients together in mixer.

Shirley Kelliher

POTATO OR FRUIT SALAD DRESSING

2 Tbsp. flour
1 c. sugar
pinch of salt
1 tsp. dry mustard
1 egg and yolk of another
1 c. cold water
1/2 c. vinegar
1 Tbsp. butter

Mix together flour, sugar, salt and mustard. Add the rest of the ingredients. Cook in double boiler while stirring occasionally until it thickens, about 1/2 to 1 hour. Add cut up, boiled potatoes or cut up fruit. When used for potato salad, add a little mayonnaise to your taste.

Karleen Vogt

RUSSIAN DRESSING

1/2 c. sugar
1/2 tsp. salt
1/2 tsp. dry mustard
3 Tbsp. catsup
1 c. salad oil
1/2 tsp. onion juice
1 Tbsp. Worcestershire sauce
1 clove garlic, diced
2 Tbsp. vinegar

Blend sugar, salt and mustard together. Add catsup and

salad oil, beating constantly. Then add onion juice, Worcestershire sauce, garlic and vinegar.

Shirley Kelliher

THOUSAND ISLAND DRESSING

salad dressing
chili sauce
sweet pickle relish (optional)

Use equal amounts of salad dressing and chili sauce and mix well. Sweet pickle relish may be added, if desired, according to taste. If a thinner dressing is preferred, add a small amount of milk or cream and mix well.

Mrs. Donald Hansen

LEMON MAYONNAISE

1 egg or 2 egg yolks
2 Tbsp. lemon juice
1 tsp. mustard
1 tsp. salt
1 Tbsp. sugar
dash of paprika or pepper
2 c. salad oil
2 Tbsp. lemon juice

Beat egg or egg yolks with 2 tablespoons lemon juice, mustard, salt, sugar and paprika or pepper until thoroughly blended. Add salad oil very slowly until mixture begins to get very thick; then add 2 tablespoons lemon juice and gradually beat in the rest of the oil and continue until well combined.

Caution: Add salad oil very slowly, almost a drop at a time at first. As it thickens, oil may be added more rapidly. Makes about 2 1/2 cups.

Mayma Schroeder

FRENCH DRESSING

1/4 c. vinegar (creole is best)
1 c. Wesson oil
1/3 c. sugar
1 tsp. paprika
1 tsp. mustard
1 tsp. salt
1 tsp. celery seed
garlic

Put all dry ingredients in small Mixmaster bowl. Add

vinegar and oil slowly, beating continuously until mixture is thick and like honey.

Mayma Schroeder

FRENCH DRESSING FOR FRUIT SALADS

1/4 c. honey
1/4 c. vinegar
2 Tbsp. salad oil
dash of paprika
1 tsp. salt
1/2 tsp. mustard

Put in a glass jar and shake well.

Mayma Schroeder

SOUR CREAM DRESSING

1 c. dairy sour cream
2 Tbsp. white vinegar
2 Tbsp. sugar
1/2 tsp. salt

Mix all ingredients. Use with vegetable or fruit salads.

Mayme Schroeder

LOW CALORIE TOMATO DRESSING

1 c. canned tomatoes, well drained
2 Tbsp. lemon juice
1/2 tsp. salt
dash of pepper
few drops Worcestershire sauce
1 Tbsp. sugar or 1/4 tsp. Sucaryl
few drops onion juice

Rub well drained solid portions of canned tomatoes through a sieve. Add seasonings to the puree. Let stand several hours before serving.

Variations: Add a sprinkle of garlic powder. Add a drop of Tabasco sauce. Add a small amount of vinegar. Add 1 tablespoon finely chopped celery leaves.

Mayme Schroeder

10 MINUTE SPAGHETTI SAUCE

2 Tbsp. salad oil
2 large onions, sliced
1 lb. ground beef
2 (8 oz.) cans (2 c.) seasoned tomato sauce
2 to 3 tsp. chili powder

3 cloves garlic, minced (I used garlic salt instead)
1 (6 oz.) can tomato paste
1 tsp. salt
1 tsp. sugar
dash of red pepper

Combine all ingredients in pressure pan, 15 pounds pressure for 10 minutes; reduce pressure and serve over cooked long spaghetti. You can serve it with Parmesan cheese.

Mrs. Anne Dickert

SPAGHETTI SAUCE ITALIANO

1 lb. ground beef
1/2 lb. bulk Italian sausage
1 (28 oz.) can tomatoes, cut up
2 (6 oz.) cans tomato paste
1 (6 oz.) can sliced mushrooms
1 c. chopped onion
3/4 c. chopped green pepper
1/2 c. red wine
3 bay leaves
2 cloves garlic, minced
1 1/2 tsp Worcestershire sauce
1 tsp. sugar
1 tsp. salt
1/2 tsp. chili powder
1/8 tsp. pepper
1/3 c. water
2 Tbsp. cold water
2 Tbsp. cornstarch
hot cooked spaghetti

Brown ground beef and sausage; drain off fat. Transfer to crock-pot. Stir in undrained tomatoes, tomato paste, mushrooms, onion, green pepper, wine, bay leaves, garlic, Worcestershire sauce, sugar, salt, chili powder, pepper and 1/3 cup water. Cover; cook on high setting for 5 to 6 hours. Blend water into cornstarch; stir into tomato mixture. Cover; cook 10 minutes. Serve over spaghetti. Serves 8 to 10. Freezes well. Remove bay leaves.

Shirley Kelliher

SPAGHETTI SAUCE

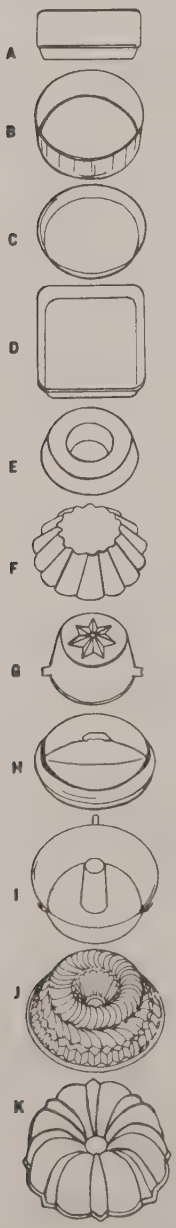
10 lb. tomatoes, peeled and diced (6 qt.)
4 medium onions, diced
1 Tbsp. canning salt
1 Tbsp. sugar or to taste
2 tsp. basil
2 tsp. oregano
2 tsp. rosemary
1 tsp. pepper
2 bay leaves, crushed
2 cloves garlic, diced
1 stalk celery, diced
5 red or green peppers, diced

Bring all ingredients to a boil and simmer uncovered until thick, 3 to 4 hours. Pour into jars. Adjust caps. Process 15 minutes in hot water bath.

Sandy Brooks

Main Dishes (Casseroles)

Common Kitchen Pans to Use as Casseroles



WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
9-inch pie plate
8 x 1¼-inch layer-cake pan -C
7 3/8 x 3 5/8 x 2¼-inch loaf pan -A

6-cup baking dish:
8 or 9 x 11½-inch layer-cake pan -C
10-inch pie plate
8½ x 35/8 x 25/8-inch loaf pan -A

8-cup baking dish:
8 x 8 x 2-inch square pan -D
11 x 7 x 1½-inch baking pan
9 x 5 x 3-inch loaf pan -A

10-cup baking dish:
9 x 9 x 2-inch square pan
11¾ x 7½ x 1¾-inch baking pan -D
15 x 10 x 1-inch jelly-roll pan

12-cup baking dish or over:

13½ x 8½ x 2-inch glass baking pan	12 cups
13 x 9 x 2-inch metal baking pan	15 cups
14 x 10½ x 2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:

7½ x 3-inch "Bundt" tube -K	6 cups
9 x 3½-inch fancy tube or "Bundt pan -J or K	9 cups
9 x 3½-inch angel-cake pan -I	12 cups
10 x 3¾-inch "Bundt" or "Crownburst" pan -K	12 cups
9 x 3½-inch fancy tube -J	12 cups
10 x 4-inch fancy tube mold (kugelhupf) -J	16 cups
10 x 4-inch angel-cake pan -I	18 cups
Melon Mold:	
7 x 5½ x 4-inch mold - H	6 cups
Spring-Form Pans:	
8 x 3-inch pan -B	12 cups
9 x 3-inch pan -B	16 cups
Ring Molds:	
8½ x 2¼-inch mold -E	4½ cups
9¼ x 2¾-inch mold -E	8 cups
Charlotte Mold:	
6 x 4¼-inch mold -G	7½ cups
Brioche Pan:	
9½ x 3¼-inch pan -F	8 cups

Copyright © 1978 Fundcraft Publishing, Inc.

MAIN DISHES

BACON, LETTUCE AND TOMATO BAKE

1/2 lb. bacon
1/2 head lettuce
5 eggs
2 Tbsp. mild mustard
1/4 tsp. pepper
1 tsp. salt
1 c. half and half
2 c. wheat bread cubes
2 tomatoes

Dice bacon and cook until brown. Drain on paper towel. Boil chopped lettuce in salted water for 1 minute. Put into ice water; drain and squeeze dry. Beat eggs well. Slowly beat in mustard, salt, pepper and cream.

Butter well an 8 x 8-inch baking pan. Sprinkle the lettuce, bread cubes and bacon in pan. Pour the egg mixture over. Arrange tomato slices over mixture. Bake at 375° for about 50 minutes or until puffy and brown. Let cool 15 minutes before serving.

Lucile Holtz

BARLEY BAKED DISH

3/4 c. pearl barley
2 c. celery, chopped
1 large onion
1 can sliced mushrooms
1 small green pepper
1 can tomato soup
1 can peas (size 2)
salt and pepper to taste
chicken, tuna or chopped meat

Cook barley as directed on the package. (When using tuna, pour boiling water over tuna for several minutes and drain.) Saute onion and green pepper in 1/4 cup melted butter over low heat. Brown the chopped meat. (Drain off grease.) Stir all ingredients together and put in a buttered baking dish. Cover with crumbs. Bake at 350° for 1 hour.

Lorina Eslinger

BAKED CHICKEN CASSEROLE

3 c. diced chicken
1 box Uncle Ben's brown long wild rice
2 cans cream of chicken soup
1 c. water
1 c. chopped celery
1 small onion, chopped
1/3 c. mayonnaise (optional)

Mix together and refrigerate overnight or for a few hours. Bake at 350° uncovered for about 1 hour. Chow mein noodles or buttered crumbs may be put on top the last half hour.

Ruth Rosinsky

BAKED SAUERKRAUT

(Can Be Used For Large Groups)

pork hocks or other inexpensive pork cuts
1 (22 oz.) can sauerkraut
1 apple
1/2 tsp. caraway
1 Tbsp. sugar
1 onion, sauteed in butter
1 potato
salt and pepper

Cook meat and sauerkraut until meat falls off bones. Add peeled apple, caraway, sugar and onion halfway through cooking time. Grate potato and add just before serving. (Have increased the ingredients used to serve more than a hundred people.)

Louise Zigmund

BAKED CHOP SUEY

1 lb. ground beef, browned
2 medium onions, chopped
2 c. celery, cut fine
1 can cream of mushroom soup
1 can cream of chicken soup
1 1/2 c. warm water
1/2 c. Minute rice, uncooked
1/4 c. soy sauce

Brown meat, onions and celery. Mix all together and bake for 1 hour, covered, at 350°. Add 1 can of chow mein noodles on top and bake 1/2 hour longer, uncovered.

Geri Ashenbrener

BEEF-NOODLE CASSEROLE

1 1/2 lb. ground beef
1/4 c. onion
1 can cream of mushroom soup
1 can cream of chicken soup
1 pt. sour cream or sour half and half
1 can whole kernel corn, drained
3/4 tsp. salt
1/4 tsp. pepper
3 c. slightly cooked noodles

Stir all ingredients together except noodles. Mix noodles in last. Mix thoroughly. Bake at 350° for 45 minutes.

Dorine Kluenker

CALICO BEAN BAKE

1 lb. chopped meat
1/2 c. chopped onion
1/2 c. brown sugar
1/2 c. catsup
1/2 c. chopped bacon
3 Tbsp. cider vinegar
2 tsp. dry mustard
1 tsp. dry oregano
salt and pepper to taste
1 (15 oz. each) lima beans, kidney beans, pinto beans, butter beans, whole kernel corn

Drain liquid from the beans. Saute bacon until crisp. Remove bacon; saute onions and beef in drippings. Add catsup, brown sugar, seasonings and vinegar. Mix well. Mix beans in large baking dish. Add beef mixture. Mix well. Bake at 350° for about 1 hour. Some of the bean liquid may be added. This makes about 3 quarts. You may substitute whatever kind of beans you prefer.

June Hinshaw, Connie Allen
And Lucile Holtz

CHICKEN BARLEY CASSEROLE

1 c. pearl barley
1/2 c. butter
1 medium onion, chopped
1 pkg. dry onion soup mix
1 small jar mushrooms or 1 c. fresh
1/3 c. slivered almonds
2 c. chicken broth
water chestnuts (if desired)

Brown barley in butter. Add chopped onion and cook until soft. Add remaining ingredients and simmer until barley is cooked. Place in greased 8 x 8-inch pan or casserole and bake at 350° for 1 hour.

Mae Mueller

CHICKEN CASSEROLE

1 qt. cooked chicken, broken into large pieces
2 (10 oz.) pkg. frozen broccoli spears
2 cans cream of chicken soup
1 c. mayonnaise
1 tsp. lemon juice
1/2 tsp. curry powder
2 c. shredded Cheddar cheese
slivered almonds to garnish

Cook broccoli spears and drain. In 9 x 13-inch casse-

role dish, a layer of broccoli on bottom, then chicken and then sauce.

Sauce: Mix soup, mayonnaise, lemon juice and curry powder. Put shredded cheese on top and garnish with almonds. Bake at 350° for 1/2 hour.

Sandy Brooks

CHICKEN CHOP SUEY

1/2 c. onion, chopped
1 c. celery, chopped
1/2 c. green pepper, chopped
1/4 lb. fresh mushrooms, sliced
2 Tbsp. oil
2 c. chicken stock
2 c. cooked chicken, cut into 1-inch cubes (pork can be substituted)
2 Tbsp. tamari soy sauce
2 Tbsp. cornstarch
1/4 c. cold water
1 c. fresh sprouts (optional)

In heavy bottom pot or Chinese wok, saute onion, celery, green pepper and mushrooms in oil until just tender. Add chicken or pork, chicken stock and tamari soy sauce and simmer, stirring constantly. Dissolve cornstarch in cold water and add gradually, stirring until cornstarch mixture is cooked and chop suey is thickened. Add sprouts just before serving. Makes 6 servings.

Joanne Kaiser

CHICKEN STEW AND DUMPLINGS

1 cut up frying chicken
2 Tbsp. butter
1/2 c. water
1 c. sliced onions
1/4 tsp. poultry seasoning
1 can cream of chicken soup
1 pkg. frozen vegetables

Dumplings:

1 c. biscuit mix
1/3 c. milk

Sprinkle chicken with salt and pepper. Brown in butter. Add water, onions and poultry seasoning. Cover; simmer 30 minutes. Stir in soup and vegetables. Bring to a boil; cover and simmer 10 minutes more. Combine biscuit mix and milk.

Spoon dumplings onto stew with tablespoon. Cook, uncovered 10 minutes. Cover; cook 10 minutes more.

Helen Snyder

CHICKEN TETRAZZINI

1 broiler frying chicken, cooked, skinned, boned and cut in pieces
1/4 c. butter, melted
12 oz. fresh mushrooms, sliced
1 green pepper, chopped
1 clove garlic, minced
3 Tbsp. flour
1 tsp. salt
1/4 tsp. pepper
1 1/2 c. warm chicken broth
1 c. heavy cream, warmed

In large frypan, melt butter. Add mushrooms, green pepper and garlic. Saute 5 minutes. Stir in flour, salt and pepper. Slowly add chicken broth and cream, stirring until thickened, about 3 minutes. Reduce heat to low; add 1/4 cup dry white wine, 2 egg yolks (slightly beaten). Add several tablespoons of hot sauce to egg mixture and put into sauce and continue to stir until thick. Add chicken until heated, about 3 minutes.

While making sauce, boil 8 ounces spaghetti in 2 1/2 cups of broth and enough water to make 3 quarts liquid. Add bay leaf to liquid. When done, drain and arrange in greased shallow 2 quart baking dish. Spoon sauce over spaghetti; sprinkle with 2/3 cup grated Parmesan cheese. Bake at 300° for 30 minutes or until bubbly. Serves 6.

Hertha Alfson

CHOP SUEY BAKED DISH

1 lb. chopped meat
2 onions (use your judgment)
1 c. celery
1/2 c. Minute rice
1 can cream of mushroom soup
1/4 c. soy sauce
1 can beef vegetable soup or chicken soup
2 c. water (use some of this water for rinsing cans)
1 can chow mein noodles (to be added last)

Brown meat. Add onions and celery; heat through. Add rest of ingredients. Bake at 350° for 1 hour. Cover with the 1 can chow mein noodles and bake additional 15 minutes.

Dorine Kluenker

CLUB CHICKEN CASSEROLE

2 c. chicken broth
2/3 c. regular rice
1 (10 oz.) pkg. frozen broccoli
3 Tbsp. butter or margarine
3 Tbsp. all-purpose flour
1 1/2 tsp. salt
dash of pepper
2 c. milk
2 c. cubed, cooked chicken or turkey
1 (4 1/2 oz.) can sliced mushrooms, drained
1/4 c. toasted slivered almonds

In saucepan, bring broth and rice to boiling. Reduce heat; cook, covered, for 15 minutes. Remove from heat; let stand, covered, for 10 minutes. Meanwhile, cook broccoli according to package directions; drain well.

In saucepan, melt butter. Stir in flour, salt and pepper. Add milk all at once; cook and stir until thickened and bubbly. Stir in chicken, cooked rice, drained broccoli and mushrooms. Turn into 2 quart casserole; bake, covered, at 350° until heated through, 30 to 35 minutes. Sprinkle with almonds. Makes 6 servings.

Shirley Kelliher

CHICKEN-VEGETABLE STRATA

2 lb. frozen mixed vegetables
1 qt. cooked chicken pieces
2 qt. seasoned stuffing mix
2 c. shredded cheese (American)
3 to 4 c. gravy (chicken)

Pour 1/2 of prepared stuffing mix in bottom of a 9 x 13-inch pan or casserole dish. Cover with 2 cups of chicken. Pour 1/2 of the gravy over that and layer the remaining ingredients as before. Top with frozen vegetables and pour rest of gravy over that and cover with the cheese. Bake at 350° for 1 hour. Makes 10 to 12 servings.

Sandy Brooks

CONFETTI CASSEROLE

2 1/2 lb. ground beef
2 c. chopped onion
2 Tbsp. salt
1 1/2 tsp. leaf oregano

2 c. chopped celery
1 1/2 c. finely chopped carrots
2 (28 oz.) cans peeled tomatoes, undrained
1 (15 oz.) can tomato sauce
1 tsp. garlic powder
1 lb. wide noodles
2 (10 oz.) pkg. frozen chopped spinach, thawed
1 c. shredded cheese (Cheddar)

Brown ground beef; add celery, onion and carrots. Cook 5 minutes; stir in tomatoes, tomato sauce, salt, oregano and garlic powder. Bring to a boil; reduce heat and simmer covered 1 hour.

Meanwhile, cook noodles; rinse and drain. Mix with cooked sauce and spinach. Pour into 2 (9 x 13-inch) pans. Sprinkle with cheese and bake until bubbly, about 30 minutes in a preheated 350° oven.

This casserole freezes very well, either before or after baking. Serves 12 to 16.

Mrs. Elton Baruth

CORNED BEEF CASSEROLE

2 c. cooked macaroni
1 (12 oz.) can corned beef
1/4 lb. processed cheese, cubed
1 (10 oz.) can cream of chicken soup
1 c. milk
1/2 c. chopped onion
3/4 c. buttered crumbs

Combine all ingredients, except crumbs. Top with crumbs. Bake at 375° for 1 hour.

Nora Schultz

CORNED BEEF CASSEROLE

1 (8 oz.) pkg. noodles (wide)
1 can (12 oz.) corned beef, flaked
1 can cream of chicken soup
1 can chicken broth
1/4 lb. Velveeta cheese, cubed
1/4 c. chopped onion

In a 9 x 13-inch pan, put noodles, corned beef, onion and cheese. Pour soups over all. Dot with bread crumbs. Bake for 1 hour at 350°.

Geri Ashenbrener

DEEP DISH PIZZA

1 pkg. (1/4 oz.) yeast
3/4 c. warm water
1 tsp. sugar
2 Tbsp. salad oil
2 1/2 c. flour
1 tsp. oregano
1/2 tsp. onion salt
1/4 tsp. garlic salt
1 can (6 oz.) tomato paste
1/3 c. water
1/2 tsp. salt
1/4 tsp. sugar
1 Tbsp. onion flakes
2 tsp. oregano
1 tsp. basil
1/2 tsp. parsley flakes
1/4 tsp. black pepper
1/8 tsp. garlic flakes
1 lb. ground beef
1 pkg. Mozzarella cheese

Optional:

mushrooms
green pepper
olives
onions

Dissolve yeast in 3/4 cup water with 1 teaspoon sugar. Add 1 cup flour and mix. Add oil, 1 teaspoon oregano, onion salt, garlic salt and 1 cup flour. Knead unused flour into dough, adding more flour if needed. Let rise in warm place until double.

Meantime, combine tomato paste and 1/3 cup water. Blend until smooth. Stir in remaining ingredients (seasonings); set aside.

Pat dough out in greased pie plate. Spread sauce mixture over dough. Add meat and optional ingredients desired. Top with cheese. Bake in a 425° oven for 20 minutes or until cheese is lightly brown.

Joanne Gaedtke

DEEP DISH TACO CASSEROLE

1 c. Bisquick
1/2 c. water
1/2 to 3/4 lb. hamburger, browned and drained
1/4 c. green pepper, sliced
2 tomatoes, sliced
3 Tbsp. sour cream
1 envelope taco seasoning mix

Topping:

1/2 c. sour cream
1/4 c. mayonnaise
1 Tbsp. chopped onion
1/2 c. Cheddar cheese, shredded

Mix Bisquick and water. Spread into 8 x 8-inch pan, covering bottom and sides. Mix hamburger, taco seasoning mix

and sour cream. Pour into crust. Layer peppers and tomatoes over meat mixture.

Mix topping ingredients. Spread over all. Bake at 425° for 25 to 30 minutes.

Brenda Behnke

DILL PICKLE STEW

2 lb. beef stew meat
1 medium onion, diced
4 carrots, cut in large pieces
2 stalks celery, cut in large pieces
1 1/2 tsp. salt
1/2 lb. fresh mushrooms, halved or quartered
3/4 c. sliced dill pickles (to be added when served)
1/2 c. water
1/2 c. dill pickle liquid
1/2 c. chili sauce

Brown meat. Add vegetables; salt and pepper. Combine liquids and pour over the ingredients. Make another batch of liquid and add as stew cooks in Dutch oven 1 1/2 to 2 hours. Thicken with cornstarch and water. Add pickles to stew when ready to serve.

Dorine Kluenker

DILLY OF A CASSEROLE

1 lb. ground beef
1 1/2 c. onions (white)
2 c. celery
1 can cream of mushroom soup
1 can chicken noodle soup
1/2 c. sour cream
1/2 c. mushrooms
1 can chow mein noodles

Brown meat; add onions and celery and cook until tender. Mix all together and put in casserole. Cover with slivered almonds that have been browned in butter. Bake at 350° until brown.

Hertha Alfson

EASY PIZZA DOUGH

3 c. flour
2 tsp. sugar
2 tsp. salt
1 pkg. dry yeast or 2 1/2 tsp.
1 c. warm water
2 Tbsp. oil

Sprinkle yeast on water and let stand 3 to 5 minutes. Mix 1 cup of the flour, sugar and salt in large bowl. Add yeast, water and oil and mix well. Add rest of the flour

gradually. Knead dough a few minutes, then grease top. Cover and let rise in a warm place about 30 minutes. (If you don't have time, the dough works without rising.) Divide dough in half. Stretch onto 2 large cookie sheets.

Pizza Sauce:

1 can tomato soup (10 3/4 oz.)
1 can tomato sauce (16 oz.)
1 can tomato paste (6 oz.)
1 can (10 to 15 oz.) pizza sauce (can use Chef Boy-ar-dee, Contadina, etc.)
2 tsp. oregano
2 tsp. pizza seasoning or Italian seasoning
1 tsp. onion salt
pepper

Mix ingredients together. Cook over low heat about 15 minutes. This make enough for 6 large pizzas. Freezes well.

To make pizzas: Put sauce on dough, then onions, green pepper, mushrooms and meat. Then bake at 375° for about 15 minutes. Then put Mozzarella or Cheddar cheese on top. Return to oven and bake until it looks done (5 to 10 minutes.)

Ruth Hahnke

FLEMISH BEEF STEW

2 lb. boneless beef chuck, cut in 1-inch pieces
1/4 c. flour
1 1/2 tsp. salt
1/4 tsp. pepper
1/4 c. butter or oleo
4 medium onions, sliced
12 oz. beer
2 Tbsp. finely chopped parsley
1 bay leaf
1/4 tsp. dried leaf thyme

Combine flour, salt and pepper; roll meat pieces in mixture. Heat butter in skillet. Add onions; cook until tender, but not brown. Remove onions; add beef and brown on all sides. Return onions to meat; add beer and remaining ingredients. Cover and cook over low heat 2 hours or until meat is tender. Serve hot with boiled potatoes. Makes 4 to 6 servings.

Ruth Hassler

FRYPAN SPAGHETTI

1 Tbsp. vegetable oil
1 large onion, chopped
2 (8 oz.) cans tomato sauce
1 1/2 c. water

1/2 to 1 lb. ground beef
1 1/2 tsp. salt
sprinkle of pepper
1/4 lb. uncooked spaghetti
grated cheese

Heat oil. Add onion and cook until soft. Crumble in beef. Stir and fry until meat loses red color. Pour in tomato sauce and water. Bring to boil. Break spaghetti in half and sprinkle in little at a time. Stir into sauce to keep separated. Cover tightly. Simmer 30 minutes. Stir occasionally. Serve with cheese. Serves 4 people.

Mrs. Donald Schmidt

FRENCH-FRY CASSEROLE

1 1/2 lb. ground beef
1 can cream of chicken soup
1 can Cheddar cheese soup
frozen French fries

Brown meat slightly. Put in 9 x 13-inch pan. Mix soups together and pour over meat. Cover pan with frozen French fries. Bake at 350° about an hour or until French fries are golden brown.

Miriam Unke

GRANDMA'S BEAN CASSEROLE

1 1/2 lb. ground meat, browned
1/2 c. catsup
1 can tomato soup
1/2 c. celery
1 can pork and beans
2 c. cubed potatoes
1 tsp. salt
1/4 tsp. pepper

Mix all ingredients and bake at 350° for 1 1/4 hours.

Audrey Laabs

HAM AND BROCCOLI BAKE

2 (20 oz.) pkg. frozen broccoli
1 large onion, chopped (1 c.)
1/4 c. butter or margarine
2 (10 3/4 oz.) cans condensed cream of mushroom soup
2 soup cans milk (2 1/2 c.)
2 (10 3/4 oz.) cans condensed cream of celery soup
2 c. shredded sharp American cheese (8 oz.)
6 c. cubed, fully cooked ham
4 c. quick-cooking rice
1 Tbsp. Worcestershire sauce

Cook broccoli according to package directions; drain. In saucepan, cook onion in butter until tender, but not brown. In large mixing bowl, stir together soups, milk and cheese.

Add broccoli, cooked onion, ham, uncooked rice and Worcestershire sauce; mix well. Divide mixture in two 2 1/2 quart casseroles. Bake covered at 350° until rice is done, about 45 to 50 minutes. Makes 2 casseroles, 10 servings each.

Shirley Kelliher

HAM AND CRESCENT PIE

8 oz. can crescent rolls
2 eggs, beaten
1 Tbsp. Parmesan cheese
2 c. Monterey Jack cheese, cubed
2 c. ham, cubed
2 Tbsp. chopped green pepper (optional)

Preheat oven to 325°. Separate crescent dough into 8 triangles. Place 5 triangles in 9-inch pie plate, pressing together to form a crust. Reserve the 3 triangles for top crust.

Combine eggs, Parmesan cheese, ham, Monterey Jack cheese and green pepper and pour into the crust. Roll out remaining 3 triangles and cut into strips. Use these to form a lattice over the filling. Bake at 325° for 50 to 60 minutes.

Susan Kempfert

HAM STRATA

10 slices bread (remove crust)
10 oz. each Swiss and Cheddar cheese
5 c. bite-size pieces ham or sausage
1/4 tsp. dry mustard
1/4 tsp. onion salt
1/4 tsp. salt and pepper
6 eggs
3 c. milk
1/4 c. butter
3 c. crushed corn flakes

Grease 9 x 13-inch pan. Layer bread, cheeses and meat in pan and repeat layers. mix in blender 1/4 teaspoon mustard, onion, salt and pepper, 6 eggs and 3 cups milk. Pour over the layers. Refrigerate overnight.

Next day, melt 1/4 cup butter and mix with 3 cups crushed corn flakes. Sprinkle on top. Bake at 375° for 50 to 60 minutes.

Patricia Nickels

HAMBURGER STROGANOFF

1/2 c. minced onion
1 clove garlic, minced
1/4 c. butter
1 lb. ground beef
2 Tbsp. flour
2 tsp. salt
1/4 tsp. pepper
1 lb. fresh mushrooms or 8 oz. can mushrooms, sliced
1 (10 1/2 oz.) can cream of chicken soup, undiluted
1 c. sour cream
2 Tbsp. minced parsley

Saute onion and garlic in butter over medium heat. Add meat and brown. Add flour, salt, pepper and mushrooms. Cook 5 minutes. Add soup; simmer uncovered for 10 minutes. Stir in sour cream. Heat through. Sprinkle with parsley. Serve with noodles. Makes 4 to 6 servings.

Miriam Unke

HOLIDAY SPAGHETTI

3 Tbsp. hot drippings
3/4 c. chopped green peppers
1 c. minced onion
1 c. sliced mushrooms
1 lb. ground beef
2 Tbsp. salt
1 tsp. sugar
a little garlic salt
3 1/2 c. cooked tomatoes
1/4 tsp. oregano or pizza seasoning
8 oz. cooked spaghetti

Saute hot drippings, green peppers, onion and mushrooms. Add ground beef. Cook until brown. Mix all together in 2 quart baking dish. Sprinkle grated sharp cheese. Bake in a 400° oven for 30 to 40 minutes. Garnish with crisp bacon (crushed), parsley bouquet.

Leona Hoefner

KARO WINTER CARNIVAL CASSEROLE

2 Tbsp. oil
1/4 c. chopped onion
1/4 c. chopped green pepper
1 lb. ground beef
1 lb. 12 oz. can tomatoes
1/2 c. Karo all-purpose syrup
1/2 tsp. salt
1/2 tsp. chili powder
1/4 tsp. pepper
1 bay leaf
2 Tbsp. cornstarch
3 c. cooked macaroni or rice
1 c. shredded Cheddar cheese

Heat oil in skillet. Add onion, green pepper and beef and brown. Save 1/4 cup liquid from the can of tomatoes; add remainder of tomatoes, syrup, salt, chili powder, pepper and bay leaf to meat. Bring to boil. Cover and simmer 15 minutes.

Blend 2 tablespoons cornstarch with the 1/4 cup liquid from tomatoes. Stir into meat mixture and bring to boil. Stir. Add 3 cups cooked macaroni or rice. Put into 2 quart casserole. Sprinkle with 1 cup shredded cheese. Bake covered at 350° for 45 minutes. Makes 6 servings.

Shirley Gaedtke

MACARONI AND CHEESE

3/4 to 1 c. macaroni
1 Tbsp. flour
1/2 tsp. dry mustard
1 1/2 Tbsp. butter
1/8 tsp. pepper
1 c. milk
1/4 lb. American cheese
1/2 tsp. salt

Melt butter. Add flour and seasonings. Blend well. Remove from heat and gradually stir in milk. Drop in cubed cheese and put back on low heat. Stir constantly until smooth and thick. Pour over boiled macaroni. Bake uncovered 20 to 25 minutes at 350°.

Marie Schmidt

MOSTACCIOLI

1 lb. box mostaccioli noodles
3 lb. hamburger
1 small onion, chopped
1 clove garlic, chopped
1 large can whole tomatoes, cut up
1 large can tomato paste
2 paste cans water
2 small cans tomato sauce
1 1/2 tsp. oregano
pinch of salt, pepper, parsley flakes and garlic powder
12 oz. shredded Mozzarella cheese
3/4 c. cubed Velveeta and Parmesan cheese

Cook and drain noodles. Brown and drain hamburger, onion and garlic. Add to meat the tomatoes, tomato paste, water, tomato sauce, oregano, salt, pepper, parsley flakes and garlic powder.

In 4 quart casserole dish or roaster, layer in pan sauce, noodles and Mozzarella cheese; sauce, noodles and Velveeta; sauce, noodles and Mozzarella cheese. Top: sauce, Mozzarella and Parmesan cheese (sprinkle generously). cover and bake 30 minutes at 350°. remove cover and broil for 5 minutes.

Sandy Brooks

MUSHROOM SUPREME

1 1/2 lb. chopped meat
3 medium onions
2 c. tomatoes
1/2 tsp. salt
1 Tbsp. butter
1 c. mushrooms
1 medium-sized pepper
1 c. diced celery
2 c. dry noodles
1/8 tsp. pepper

Saute meat until brown. Leave large chunks. Remove from skillet and brown onions, pepper, celery and mushrooms. Then add meat, seasoning and tomatoes. Press in noodles and simmer 40 minutes.

Mattie Belgum

NACHO MEAL-IN-A-PAN

1 large pkg. tortilla chips (1 lb.)
1 lb. ground beef
1 can (16 oz.) refried beans
lettuce (about 1/2 head), chopped
1 or 2 tomatoes, chopped
1 to 1 1/2 lb. cheese (Cheddar, Monterey Jack, Mozzarella), shredded

Optional:

onions
fresh mushrooms
chili peppers
salsa or picante sauce

Sprinkle tortilla chips in the bottoms of 2 (9 x 13-inch) pans. Try to spread out evenly. Brown ground beef in skillet; add refried beans and stir. Salt a little to taste. Take off heat and spoon over chips in the pans. Then sprinkle on the lettuce, tomatoes, onions, mushrooms, peppers and end with the shredded cheese. Heat in a 400° oven or microwave until cheese is bubbly. Serve with picante or salsa sauce, if desired. (This is a finger-food meal like pizza.)

Ruth Hahnke

NOODLE CASSEROLE

1 1/2 lb. chop suey meat
1 large can whole kernel corn with liquid
2 cans chicken noodle soup
1 large can mushrooms with liquid
1 large pkg. medium-sized noodles
1 c. diced celery

Brown and season and simmer meat until done. Cook

noodles and drain. Mix all together and sprinkle crumbs on top. Cover and bake 2 hours at 200°. Serves 12 to 16 people.

Mrs. Donald Schmidt

OVEN BAKED BEEF STEW

2 lb. stew meat
3 c. carrots
3 c. potatoes
1 c. celery
1 c. onions
1 qt. tomatoes
1 large can peas
salt and pepper to taste

Cut beef roast or stew meat into chunks, also all of the vegetables into large chunks. Mix together (all raw). Sprinkle 5 tablespoons tapioca over all. Bake covered at 250° for 5 1/2 or 6 hours.

Lucille Raduenz

PIZZA CASSEROLE

1 lb. ground beef
1/2 tsp. salt
1 tsp. garlic salt
1/4 tsp. pepper
1 tsp. oregano
2 tsp. Worcestershire sauce
1 onion
1 can mushroom soup
1 lb. spaghetti
1 can tomato soup
1 tsp. chili powder
8 oz. Mozzarella cheese

Brown meat with onion. Add seasonings and soups. Cook spaghetti and add. Top with cheese. Bake 30 minutes at 350°. Serves 10 to 12.

Audrey Laabs

PORK 'N POTATO BAKE

6 pork chops
vegetable oil
seasoned salt
1 can (10 3/4 oz.) condensed cream of celery soup
1/2 c. milk
1/2 c. sour cream
1/4 tsp. pepper
1 pkg. (24 oz.) frozen O'Brien or hash browns, thawed
1 c. (4 oz.) Cheddar cheese
1 can (2.8 oz.) Durkee French fried onions

In a skillet, brown pork chops in vegetable oil. Sprinkle with seasoned salt. Set aside. Combine soup, milk, sour cream, pepper and 1/2 teaspoon seasoned salt. Stir in potatoes, 1/2 cup cheese and 1/2 can French fried onions. Spoon into 9 x 13-inch pan. Arrange pork chops over potatoes.

Bake covered at 350° for 40 minutes. Top with remaining cheese and French fried onions. Bake uncovered 5 minutes longer.

Louise Becker

SEVEN COURSE DINNER

1 lb. chopped meat
2 c. diced celery
1 c. diced onions
2 c. raw potatoes
1/4 c. raw rice
2 c. carrots
1 can peas and juice
1 can tomato soup
3/4 can water

Brown meat; add remaining ingredients. Put in casserole dish and bake 2 hours at 350°.

Connie Allen

SHRIMP CHINESE

3 c. chopped celery
1 c. chopped onion
1/2 c. water or mushroom liquid
1 can (4 oz.) sliced mushrooms, drained
2 Tbsp. butter
3/4 c. chopped green pepper
1 can (5 oz.) water chestnuts
1 1/2 lb. cooked shrimp, diced
2 cans Chinese noodles
2 cans mushroom soup
3/4 c. Sauterne wine

Combine the celery, onion and water or mushroom liquid and simmer until soft. Lightly brown mushrooms and butter. Combine simmered mixture, mushrooms, green pepper, water chestnuts and shrimp. Mix well and combine with soup and wine. Grease a large casserole and layer with noodles. Top with mixture and then noodles. Bake at 350° for 30 minutes.

Audrey Nickels

SIX CAN CASSEROLE

3 or 4 chicken breasts, cooked and cubed
1 can mushrooms, drained
1 can chow mein noodles
1 small onion, chopped
salt and pepper to taste
1 can cream of chicken soup
1 can water chestnuts, drained and sliced
3/4 to 1 can evaporated milk
1 c. celery, cut up
paprika to taste

Combine in casserole and bake at 350° for about 45 minutes.

Dorine Kluenker

SPAGHETTI BAKED DISH

1 to 1 1/2 lb. hamburger
1/2 c. onion, chopped
1/2 c. celery, chopped
1/4 tsp. oregano
1 tsp. Kitchen Bouquet
1 (10 oz.) tomato soup, undiluted
2 (26 oz.) cans Franco-American spaghetti with cheese
1 (4 oz.) can mushrooms (optional)
1/4 tsp. sweet basil
1 Tbsp. Worcestershire sauce

Brown hamburger, onion and celery; cook until celery is tender. Drain grease. Put hamburger in large casserole dish (3 to 4 quart). Add all remaining ingredients and mix well. Bake uncovered 1 hour at 300°. Good with garlic bread and lettuce salad.

Sandy Stadelman

SPAGHETTI AND MEATBALLS

1 lb. hamburger
cracker crumbs (3/4 c.)
1/4 c. Parmesan cheese
2 eggs
salt and pepper to taste

Mix and place raw in sauce. (This will be sort of mushy.)

Sauce:

1/2 Tbsp. garlic salt
1 (16 oz.) can tomato sauce
1 Tbsp. oregano
1 can tomatoes with juice
1 tsp. onion salt

Mix sauce in pan. (One-half can of water may be added if needed.) Add raw meatballs. Let simmer at least 2 hours. The longer, the better. Tastes great.

Carol Peter

SPAGHETTI PIE

6 oz. spaghetti
2 Tbsp. butter or margarine
1/3 c. grated Parmesan cheese
2 eggs, well beaten

Cook spaghetti using package directions; drain. (You

should have about 3 1/4 cups spaghetti.) Stir butter into hot spaghetti. Stir in Parmesan cheese and eggs. Form spaghetti mixture into a "crust" in a 10-inch pie pan.

1 c. cottage cheese
1 lb. ground beef or bulk Italian sausage
1/2 c. chopped onion
1/4 c. green pepper, chopped
1 (8 oz.) can tomatoes, cut up
1 (6 oz.) can tomato paste
1 tsp. sugar
1 tsp. dried oregano, crushed
1/4 tsp. salt
1/4 tsp. garlic salt
1/2 c. (2 oz.) shredded Mozzarella cheese

In a skillet, cook ground beef or sausage, onion and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano, salt and garlic salt. Spread well drained cottage cheese over bottom of spaghetti "crust". Fill "pie" with tomato mixture. Cover with foil and chill 2 to 24 hours. (See note following.)

Bake covered in a 350° oven for 60 minutes. Uncover; sprinkle with Mozzarella cheese. Bake 5 minutes longer or until cheese melts. Makes 6 servings.

Note: Or seal, label and freeze. Bake frozen pie, covered in a 350° oven for 2 hours. Uncover; sprinkle with cheese and bake 5 minutes more.

Geri Ashenbrener

SOUR CREAM NOODLE BAKE

1 lb. ground beef
1 clove garlic, minced
1 medium white onion, chopped
8 oz. can tomato sauce
1 c. creamed cottage cheese
1/2 lb. fresh mushrooms or 1 can, drained
1 c. sour cream
8 oz. medium noodles
3/4 c. grated Cheddar cheese

Brown ground beef, garlic and onion. Add tomato sauce and mushrooms and simmer. Meanwhile, cook noodles and drain. Combine cottage cheese, sour cream and noodles and then add to meat mixture. Put in a baking dish and top with grated cheese. Bake at 350° for 30 minutes.

Lydia Kumbalek

SUPPER CHEESE CASSEROLE

8 slices bread
butter
1 1/2 c. shredded cheese (use sharp or aged)
1/4 c. chopped onion
1/4 c. chopped celery
3 eggs, beaten
2 c. milk
3/4 tsp. salt

Grease sides and bottom of an 8 x 8 or 9 x 9-inch pan. Butter the slices of bread; fit 4 slices in bottom of pan, butter side down. Spread cheese, onion and celery over the bread. Cover with the remaining 4 slices of bread, buttered side up. Beat the eggs; add milk and salt and mix. Pour this mixture over the bread and cheese. Bake at 350° for 45 minutes.

Susan Kempfert

SUPER MACARONI AND CHEESE

1 (1 lb.) pkg. elbow macaroni
1/2 c. sliced green onion
1/2 c. celery, diced
1/2 c. chopped carrots
1/4 c. (1/2 stick) butter or margarine
1/4 c. flour
1 tsp. dry mustard
1 tsp. salt
1/4 tsp. pepper
2 1/2 c. milk
1 (8 oz.) pkg. cream cheese (at room temperature)
1 pkg. (10 oz.) sharp Cheddar cheese, shredded

Cook macaroni. Turn into large bowl. Saute onions, celery and carrots in butter in large skillet about 3 minutes. Add flour, dry mustard, salt and pepper to coat vegetables. Cook 1 minute. Stir in milk until thickened. Stir in cream cheese until melted. Add Cheddar cheese. Pour over macaroni. Spoon 1/2 of the macaroni in lightly buttered 8-cup baking dish. Bake at 350° for 40 minutes. The other half of the macaroni can be frozen up to 1 month.

Shirley Kelliher

TOMATO CHEESEROLE DINNER

1 Tbsp. chopped green pepper
2 Tbsp. chopped onion
2 Tbsp. shortening
2 Tbsp. flour
1/8 tsp. pepper
1 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt

1 can tomatoes (large)
1 tsp. chopped celery
1 tsp. sugar
1/2 tsp. salt
2 Tbsp. shortening
1/2 c. grated cheese
1/2 c. milk

Simmer 5 minutes the green pepper, onion, shortening, flour, tomatoes, celery, sugar, salt and pepper. Cut in shortening. Add cheese and milk and mix only until flour is dampened. Dip tablespoon in cold water. Then drop batter from spoon onto hot tomato sauce. Cover and steam for 20 minutes. Do not peek! Serve immediately.

Erna Laabs

WHITE LASAGNE

8 oz. lasagne noodles
1 1/2 lb. ground beef
1 c. finely chopped celery
3/4 c. finely chopped onion
1 clove garlic, minced
2 tsp. dried basil, crushed
1 tsp. dried oregano, crushed
3/4 tsp. salt
1/2 tsp. pepper
1/2 tsp. Italian herb seasoning
1 c. light cream
1 (3 oz.) pkg. cream cheese, cubed
1/2 c. dry white wine
2 c. shredded Cheddar cheese
1 1/2 c. shredded Gouda cheese
1 (12 oz.) carton creamed cottage cheese (1 1/2 c.)
1 egg, slightly beaten
12 oz. sliced Mozzarella cheese

In large saucepan, cook noodles according to package directions. Drain and set aside. In skillet, cook ground beef, onions and garlic until meat is brown and onion and garlic are tender. Drain off fat. Stir in basil, oregano, salt and pepper and Italian seasoning. Add cream and cream cheese. Cook and stir over low heat to melt cheese. Stir in wine. Gradually add Cheddar and Gouda cheese, stirring constantly until cheese melts. Remove from heat. Stir together cottage cheese and egg.

Layer half of the noodles in greased 9 x 13-inch pan. Top with half of the meat sauce, half of cottage cheese mixture and half of the Mozzarella cheese. Repeat layers. Bake uncovered at 375° for 30 to 35 minutes. Let stand 10 minutes before serving. Serves 16.

Hertha Alfson

<<< Extra Recipes >>>

Meats, Poultry & Seafood

Makes 16 to 20 servings. It can be made in advance. The flavor improves as the meat marinates in the sauce. It also freezes well.

Ruth Hassler

CHICKEN BREASTS IMPERIAL

3 large halves of chicken breasts or 4 medium (1 lb.)
salt, pepper and little garlic salt
1/2 c. all-purpose flour (about)
1 egg, well beaten
1/3 c. milk
1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. monosodium glutamate
1 c. fresh white crumbs
1/4 c. grated Parmesan cheese
1/3 c. butter
3 or 4 slices ham
3 or 4 slices pineapple
3 or 4 small fresh tomatoes
1 pkg. frozen asparagus
3 very large thick fresh mushrooms

Remove skin from breasts. (The larger breasts are preferable.) Beat egg with a fork and combine with milk, seasoned with salt, pepper and monosodium glutamate. Remove crusts from 4 slices of white bread that is several days old and grate. Mix Parmesan cheese thoroughly with crumbs. Sprinkle breasts with salt, pepper and garlic salt. Roll in flour, then in egg mixture, then in flour; again in egg mixture and last in crumbs and cheese. Press crumbs well onto breasts. Let stand on wax paper about 15 minutes.

Melt the 1/3 cup of butter and when quite hot, but not brown, add breasts, with meaty side down, and saute gently over medium flame (not high flame, which will toughen outside layer of breasts). When brown on one side, turn over and cook second side. Do not overcook; cook only until lightly golden color as they will darken further in baking.

On a heatproof serving platter or baking sheet, arrange slices of ham. Place slices of pineapple on ham and a sauteed breast on each slice of pineapple. Pour drippings over top.

Cut the tomatoes into 4 sections to simulate flowers, leaving about 1-inch on base uncut. Sprinkle tomatoes with salt, pepper, grated Parmesan cheese and a little melted butter. Arrange the carved tomatoes on platter. Bake in a preheated 375° oven for about 25 to 30 minutes.

Remove from oven. Cook asparagus until just tender,

then roll in melted butter and Parmesan cheese; garnish edge of platter with cooked, buttered asparagus spears. Carve mushrooms to simulate a daisy and saute until brown. Place a sauteed mushroom on each breast and serve hot.

In preparing more than 3 or 4 breasts, increase the baking time about 5 minutes.

Mayma Schroeder

COMPANY CHICKEN

8 slices bacon, cut in half
1 (4 oz.) pkg. smoked dried beef
1 can mushroom soup
1 pt. sour cream
16 half chicken breasts (8 chickens), boned

Use 9 x 13-inch pan. Bone each chicken breast. Butter baking dish. Stuff each breast with smoked dried beef. Place in baking dish with 1/2 piece of bacon on each piece of chicken. Pour mixture of soup and sour cream over all the chicken. Refrigerate overnight. Bake uncovered for 3 hours at 275°. (I serve it with Uncle Ben's long grain and wild rice.

Judy Gueldner

EASY CHICKEN CORDON BLEU

4 to 6 chicken breast halves
2 Tbsp. butter or margarine
salt and pepper
3/4 c. water
1/4 c. dry white wine
1 envelope (7/8 oz.) gravy mix for chicken
1/4 c. slivered, cooked ham
1/4 c. shredded Swiss cheese

Brown chicken in butter in large skillet. Pour off excess fat. Season with salt and pepper. Combine water, wine, contents of gravy mix envelope and ham. Pour over the chicken in the skillet. Cover; simmer 20 to 30 minutes until tender. Remove chicken to broiler pan. Sprinkle with cheese. Broil a few minutes just to melt the cheese. Serve chicken with the sauce spooned over it. Makes 4 to 6 servings.

Betty Wilsmann

SPICY OVEN FRIED CHICKEN

1/2 c. yellow corn meal
1/2 c. flour
1 1/2 tsp. salt
1/4 tsp. pepper
1 1/2 tsp. chili powder
1/2 tsp. oregano leaves, crushed
2 to 3 1/2 lb. broiler-fryers, cut up
1/2 c. milk
1/3 c. butter or margarine, melted

Combine corn meal, flour, salt, chili powder, oregano and pepper. Dip chicken pieces in milk; coat with corn meal mixture. Place chicken skin side up in large shallow baking pan. Drizzle butter over chicken and bake in a preheated 375° oven for about 50 to 55 minutes or until done. Makes 4 servings.

Shirley Kelliher

RICE KRISPIES CHICKEN

1 stick margarine
1 cut up chicken
3 c. Rice Krispies
1 tsp. seasoning salt

Melt margarine. Crush Rice Krispies in plastic bag. Add seasoned salt to Rice Krispies. Dip chicken in melted margarine, then put into bag of crushed Krispies and shake to coat. Put into foil-lined jelly roll pan. Do not cover. Bake at 375° for 1 1/2 hours.

Shirley Gaedtke

MARINATED CHICKEN WINGS

2 doz. wings, cut off tips
6 oz. soy sauce
1 tsp. dry mustard
4 tsp. brown sugar
1/2 tsp. garlic salt

Mix and pour over wings; refrigerate overnight. Bake 1 1/2 hours at 350°. Do not cover. Baste several times. Use oblong pan.

Erna Hoeffner

GRILLED DUCK BREAST

fillet breasts of ducks
thyme and garlic powder
bacon strips

Remove skins from ducks, if desired. Season meat with thyme and garlic powder (other spices can be used). Wrap bacon strips around meat, especially the skinless breasts. Cook for 20 to 25 minutes over drip pan in a covered type kettle grill. Indirect cooking, not directly over coals. Remove bacon and skins and serve. You may also use goose breasts or legs and thighs.

Charles Kauth

INDIVIDUAL HAM LOAVES

2 1/2 lb. ground ham
1 1/2 lb. ground pork
1 3/4 c. cracker crumbs
1 3/4 c. milk
3 eggs
3/4 c. tomato catsup

Mix together and shape into individual balls about 1 1/2 tablespoons size. Place in a baking dish. Bake 30 to 40 minutes. Pour or spoon over each loaf some of the following mixture: 3/4 cup catsup and 10 tablespoons brown sugar. Bake another 30 minutes.

Great for a do ahead dinner menu. The ingredients can be mixed ahead and shaped into the loaves and placed on the baking pan so all you have to do is bake. No messy pans sitting around.

Bea Buss

CHESTNUT MEAT BALLS

2 c. soft bread crumbs (about 2 1/2 slices)
1/2 c. milk
1 Tbsp soy sauce
1/2 tsp. garlic salt
1/4 tsp. onion powder
1/2 lb. ground beef
1/2 lb. bulk pork sausage
1 (5 oz.) can water chestnuts, drained and chopped fine

Combine bread crumbs, milk, soy sauce, garlic salt and onion powder. Add to beef and pork sausage. Add finely chopped chestnuts; mix well. Form into 1-inch balls. Place into pan. Bake at 350° for 25 minutes. May be made and frozen until needed.

Mattie Belgum

DILLY MEAT BALLS

2 lb. ground beef
1/2 c. bread crumbs
1/3 c. catsup
2 tsp. dried dill
1 tsp. salt
2 Tbsp. butter
2 cans (10 1/2 oz.) beef broth
dash of pepper
1/2 tsp. celery salt
1/4 c. cold water
2 Tbsp. flour

Mix the beef, catsup, dill, salt and crumbs; shape into small balls. Brown in the butter; add soup, celery, salt and pepper. Simmer 20 minutes. Thicken gravy with the flour and water.

Mrs. Ann Skarda

GINGERED PORK

1 lb. (1/4-inch) pork strips or chops
1 tsp. ginger
1 1/4 tsp. garlic salt
1 Tbsp. flour
1/4 c. oil
1 Tbsp. cornstarch
1 Tbsp. water
1 1/4 c. apple juice

Combine ginger, garlic salt and flour. Dredge meat in flour mixture; fry in oil over medium-high heat until well browned. Drain off fat. Combine cornstarch and water; add the apple juice and pour over pork and cook until thickened.

Mrs. Edward Hinshaw

POULTRY DRESSING

1 medium onion, grated
1/2 tsp. pepper
1 level Tbsp. salt
1/2 tsp. sage or poultry seasoning
1/2 c. melted butter
1 loaf dry bread
1 egg, beaten
1 bouillon cube
1/2 c. water

Put butter, water and bouillon cube in saucepan and heat until butter is melted and bouillon cube is dissolved. Break up bread; add grated onion, pepper and salt. (One-fourth teaspoon of both poultry seasoning and sage can be used.) Add beaten egg and butter bouillon cube mixture. Stuff bird or put

into baking dish. If put in baking dish, put in a 300° oven to heat through. Recipe can be doubled.

Louise Zigmund

POULTRY STUFFING

8 c. bread cubes
1 c. raisins
3 c. diced apples
2 tsp. salt
1/2 tsp. thyme
1/4 tsp. marjoram
1/2 c. chopped onion
1/4 c. melted fat
giblets, cooked in 2 c. water

Put cooked giblets and water in blender. Add to rest of ingredients and stuff bird or bake in bread pan along with bird in oven last hour or so.

Audrey Laabs

GLAZED PORK CHOPS

6 pork chops
1 tsp. salt
1 1/2 c. brown sugar
3 Tbsp. vinegar
1 tsp. dry mustard
1/8 tsp. ginger

Trim fat off chops; brown lightly in a little butter. Arrange in 9 x 13-inch pan. Sprinkle with salt. Combine remaining ingredients and spread over chops. Bake at 350° for 1 1/2 hours.

Miriam Unke

YUMMY PORK CHOPS

6 pork chops
1 c. cracker crumbs
1 egg, beaten and diluted with 2 Tbsp. water
1 can cream of mushroom soup
1 can onion soup
1/2 c. grated Parmesan cheese

Season and bread chops, dipping in cracker crumbs, then in egg mixture and again in crumbs. Brown well. Place in large baking dish. Mix together mushroom and onion soup and pour over the chops. Top with the grated Parmesan cheese and bake at 350° for 1 to 1 1/2 hours until chops are tender.

Miriam Unke

BARBECUED SPARERIBS

1 1/2 lb. spareribs or country-style ribs

Barbecue Sauce:

1 medium onion, chopped
2 Tbsp. butter
2 Tbsp. vinegar
2 Tbsp. brown sugar
4 Tbsp. lemon juice
1 c. catsup
1 Tbsp. Worcestershire sauce
1 tsp. prepared mustard
1/2 c. chopped celery

Have the butcher cut through the ribs crosswise and separate the ribs. Brown the ribs in about 3 tablespoons shortening in roasting pan. Add salt and pepper to taste. Mix sauce and pour over ribs. Add enough water to cover ribs. Bake in a moderate 350° oven for 1 to 1 1/2 hours or until tender.

Mrs. Robert Krieser

BARBEQUE SPARERIBS

1/2 c. diced onion
1 Tbsp. butter
1 c. ketchup
1 c. water
1/4 c. lemon juice
1/2 tsp. pepper
1/2 tsp. garlic salt
3 Tbsp. vinegar
3 Tbsp. brown sugar
3 Tbsp. soy sauce
3 Tbsp. Worcestershire sauce

Fry onion until tender, but not brown, in butter. Add ketchup, water, lemon juice, pepper, garlic salt, vinegar, brown sugar, soy sauce and Worcestershire sauce. Brown 3 to 4 pounds spareribs** in a roasting pan in oven about 1/2 hour. Season with salt. Pour on sauce. Cover and bake at 350° for 1 1/2 hours or until tender.

**I use country-style spareribs.

Lois Krueger

BARBECUED SPARERIBS

(Microwave)

3 lb. pork spareribs, cut into serving pieces (trim off fat)
1 medium onion, finely chopped
1 clove garlic, chopped
1/8 tsp. garlic powder
1/4 c. vinegar
3/4 c. chili sauce
1 can (8 oz.) tomato sauce
2 Tbsp. packed brown sugar
1 Tbsp. Worcestershire sauce
1 tsp. salt
1/4 tsp. pepper

Place ribs in 3 quart (13 x 9-inch) glass baking dish. Cover with plastic wrap. Microwave on Roast for 15 minutes. Drain and turn ribs over. Arrange onion and garlic on top. Add mixture of remaining ingredients. Recover and continue cooking on Roast for 25 to 30 minutes or until fork tender. Let stand covered 5 minutes before serving. Can also be made in regular oven, adjusting time and checking when ribs are done.

Louise Zigmund

BAKED VEAL

2 lb. veal steak
1 c. sour cream
1/2 tsp. celery salt
1 tsp. Worcestershire sauce
3/4 tsp. salt and pepper
1 egg
cracker crumbs

Dip veal in beaten egg, then crumbs. Brown in butter. Season. Put in baking dish. Add cream, celery salt and Worcestershire sauce. Bake at 375° for 1 hour.

Audrey Nickels

VEAL BIRDS

2 lb. veal steak
2 to 3 pieces bacon
3 Tbsp. flour
2 Tbsp. shortening
1 c. water or chicken broth

Cut steak into 4 servings. Sprinkle with salt and pepper. On each piece, place a strip of bacon. Roll in flour

and fasten with toothpicks. Brown in hot fat. Add liquid. Cover and cook slowly on range or in a 325° oven.

Audrey Nickels

VEAL LOAF

2 lb. ground veal
3/4 c. cracker crumbs
1 egg
2 Tbsp. chopped parsley
2 tsp. salt
2 Tbsp. onion
1/2 c. mushrooms
1/3 c. catsup

Mix all ingredients well. Place in a loaf pan. Bake at 350° for 1 1/2 hours.

Audrey Nickels

VEAL MEATBALLS

salt, pepper, garlic salt and seasoned salt to taste
1 1/2 lb. ground veal

Sauce:

3/4 c. catsup
1 c. brown sugar

Shape seasoned veal into small meatballs. Brown in oil on all sides and drain well. Pour over drained meatballs the sauce that has been simmered for 1 hour. Works well in a slow cooker.

Audrey Nickels

BAKED FISH IN TOMATO SAUCE

1 1/2 lb. fish fillets
8 oz. tomato juice
1 small onion, cut
2 Tbsp. lemon juice
1/2 Tbsp. Accent seasonings

Place tomato juice, onion, lemon juice and seasonings in saucepan. Bring to a boil. Place fish in a shallow baking dish. Pour 1/2 of sauce over fish. Bake about 25 minutes at 375°. Baste during baking with remainder of sauce.

Pat Nickels

POOR MAN'S LOBSTER

3 qt. water
1 onion
1/2 c. lemon juice
3 stalks celery, cut up
3 lb. filleted fish (haddock is good)
1/2 lb. butter
garlic salt
paprika

Place water, onion, salt, lemon and celery into a large kettle. Bring to a boil. Add fish and cook about 5 minutes. Drain and place fish on cookie sheet. Brush with butter and sprinkle with paprika. Broil about 2 minutes. Serve with remaining butter.

Pat Nickels

SEAFOOD CASSEROLE

2 pkg. (6 oz. size) Uncle Ben's wild and white rice mix
1 lb. Dungeness crab meat, cooked and drained or 2 cans (7 3/4 oz.) King crab meat, drained
4 cans (4 1/2 oz.) or 1 lb. Booth shrimp, cooked and drained
3 cans (10 1/2 oz.) condensed cream of mushroom soup, undiluted
1/3 c. grated onion
1 c. chopped green pepper
1 c. celery or water chestnuts, cut and drained
1 jar (4 oz.) pimiento, chopped and drained
1 Tbsp. lemon juice

Cook wild and white rice mix as package label directs. Remove cartilage from crab. Rinse shrimp in cold water and drain again. Preheat oven to 325°.

Lightly grease 4 quart casserole. Combine all ingredients right in casserole and stir to mix well. If desired, garnish with shrimp and crab meat. Bake uncovered 1 hour.

**May use 1 1/2 pounds bag of frozen Booth shrimp.

Miriam Unke

<<< Extra Recipes >>>

Vegetables

How To Can Vegetables

POINTS ON PACKING

Raw pack. - Pack cold raw vegetables (except corn, lima beans, and peas) tightly into container and cover with boiling water.

Hot pack. - Preheat vegetables in water or steam. Cover with cooking liquid or boiling water. Cooking liquid is recommended for packing most vegetables because it may contain minerals and vitamins dissolved out of the food. Boiling water is recommended when cooking liquid is dark, gritty, or strong-flavored, and when there isn't enough cooking liquid.

PROCESSING IN A PRESSURE CANNER

Use a steam-pressure canner for processing all vegetables except tomatoes and pickled vegetables.

Directions. - Follow the manufacturer's directions for the canner you are using. Here are a few pointers on the use of any steam-pressure canner:

•Put 2 or 3 inches of boiling water in the bottom of the canner; the amount of water to use depends on the size and shape of the canner.

•Set filled glass jars or tin cans on rack in canner so that steam can flow around each container. If two layers of cans or jars are put in, stagger the second layer. Use a rack between layers of glass jars.

•Fasten canner cover securely so that no steam can escape except through vent (petcock or weighted-gage opening).

•Watch until steam pours steadily from vent. Let it escape for 10 minutes or more to drive all air from the canner. Then close petcock or put on weighted gage.

•Let pressure rise to 10 pounds (240 degrees F.) The moment this pressure is reached start counting processing time. Keep pressure constant by regulating heat under the canner. Do not lower pressure by opening petcock. Keep drafts from blowing on canner.

•When processing time is up, remove canner from heat immediately.

With glass jars, let canner stand until pressure is zero. Never try to rush the cooling by pouring cold water over the canner. When pressure registers zero, wait a minute or two, then slowly open petcock or take off weighted gage. Unfasten cover and tilt the far side up so steam escapes away from you. Take jars from canner.

HOW TO CHECK CANNING JARS

The first step in home canning should take place long before food and equipment are assembled and ready to go. Jars and other supplies should be checked prior to the canning session. In that way, you can replace damaged supplies and purchase new ones to avoid costly delays or inconvenience.

Here are some tips to help you.

Choosing mason jars. Jars manufactured especially for home canning generically are called mason jars and must be used when preserving. They are designed with a specially threaded mouth for proper sealing with mason lids. So, can with standard mason jars only.

Preparing glass jars. Check all jars, rings, and lids carefully. Discard any with nicks or cracks in top sealing edge and threads that may prevent airtight seals. Rings should be free of dents or rust. Select the size of closures - widemouth or regular - that fits your jar. Wash jars in hot, soapy water and rinse well. Then place in boiling water for 10-15 minutes. Keep jars in hot water until ready to use. Boil lids according to package directions.

Closing glass jars. Always wipe jar rim clean after food product is packed. Place lid on jar with button side up. Screw rings on firmly, but don't force. Do not re-tighten rings after processing or cooling.

A new lid that snaps down and clicks as the jar cools, providing visible proof of sealing, called Magic Button (R) is made by Owens-Illinois. Its read button pops up when the seal is broken. The Magic Mason jars that go with the special lids have metric measurements as well as customary U.S. measurements molded on the side.

Jar transfer. Use jar lifter or long-handled canning tongs to transfer jars to and from canner safely. Place hot jars on rack or towel, allowing 2-inches of air space on all sides for jars to cool evenly.

Copyright © 1978 Fundcraft Publishing, Inc.

VEGETABLES

BOSTON BAKED BEANS

1 1/2 c. each: dried navy, kidney and pinto beans
1 tsp. salt
1 tsp. soda
1 tsp. Dijon mustard
2 Tbsp. dark molasses
2 Tbsp. maple syrup
1/2 lb. cubed salt pork

Cover beans with 6 cups water; bring to a boil. Boil about 5 minutes. Turn off heat and let soak about 1 hour.

Drain beans; cover with 6 cups fresh water and bring to a boil. Saute cubed pork a few minutes. Place beans with the water they were boiled in, cubed pork and rest of ingredients into baking dish. Bake at 250° about 8 hours.

Lucille Holtz

BROCCOLI BAKE

3 (10 oz.) pkg. frozen cut broccoli
1 (10 3/4 oz.) can condensed cream of mushroom soup
1 (10 3/4 oz.) can condensed cream of chicken soup
1 c. shredded sharp cheese
1/2 c. mayonnaise or salad dressing
2 Tbsp. butter or margarine
1 1/2 c. soft bread crumbs

In large pan, cook broccoli according to directions (except omit salt). Drain. In a large bowl, combine soups, cheese and mayonnaise. Add the cooked drained broccoli to the soup mixture and stir carefully. Turn mixture into a 2 quart casserole.

In a small saucepan, melt butter. Add bread crumbs and toss lightly. Sprinkle buttered bread crumbs on top the broccoli mixture. Bake uncovered at 375° until heated through and crumbs are lightly brown, about 45 minutes. Makes 12 servings.

Mrs. Vic Cisler

BROCCOLI CORN CASSEROLE

1 egg, slightly beaten
1 (10 oz.) pkg. frozen chopped broccoli, slightly thawed
1 (8 1/2 oz.) can cream-style corn
1 Tbsp. grated onion
1/4 tsp. salt
pepper to taste
3 Tbsp. butter or margarine
1 c. herb-seasoned stuffing (roll into crumbs)

Combine egg, broccoli, corn, onion, salt and pepper. Melt butter; add stuffing mix. Toss with fork until stuffing is well coated. Add 3/4 cup stuffing to broccoli mixture. Spoon into an ungreased 1 quart casserole. Sprinkle top with remaining stuffing. Bake uncovered in a preheated 350° oven for 35 minutes. Serves 4 to 6. This can be doubled easily.

Mrs. Elton Baruth

BROCCOLI AND CORN CASSEROLE

2 lb. broccoli
4 Tbsp. butter
2 Tbsp. flour
1/4 tsp. salt
1 1/2 c. milk
1 1/2 c. Cheddar cheese
3/4 c. corn flakes, crushed
1 pkg. whole kernel corn

Cook broccoli about 7 minutes. Melt butter; sprinkle with flour. Cook to form small paste. Add cheese and stir until melted. Remove from heat and stir in 1/4 crumbs and corn. Pour over broccoli. Melt remaining butter. Add remaining crumbs and pour over broccoli. Bake uncovered at 350° for 30 minutes. Serves 10.

Hertha Alfson

BROCCOLI-RICE BAKE

1 c. raw Minute rice
1 pkg. (10 oz.) frozen chopped broccoli, cooked and drained
1 small onion, chopped
2 Tbsp. soft butter
1/2 c. milk
1 can cream of chicken soup, undiluted
1/2 c. Cheez Whiz

Combine all ingredients. Pour into a greased 2 quart casserole. Bake uncovered in a 350° oven for 40 to 50 minutes.

Joanne Kaiser

CLARA'S RED CABBAGE

1 head red cabbage
1/2 c. water
1 Tbsp. caraway
salt to taste
2 to 3 slices bacon
1 onion
1 potato
1/4 c. sugar
1/4 c. vinegar

Cut up cabbage. Wash thoroughly. Drain. Add a little water, caraway and salt. Cook 15 minutes in electric frypan. Cut bacon into small bits. Fry. Add to cabbage. Saute onion in bacon grease. Add onion and grease to cabbage. Grate a raw potato. Add to cabbage. Add sugar and vinegar to taste. Serve.

June Bursek

SCALLOPED CARROTS

4 c. sliced carrots, cooked
1 medium onion, chopped
2 Tbsp. butter
1 can cream of celery soup
1/2 tsp. pepper
1/2 tsp. salt
1/2 c. grated Cheddar cheese
2 1/2 c. herb flavored croutons
1/2 c. melted butter

Saute onion in butter until soft. Stir in soup, salt, pepper, cheese and carrots. Put mixture in 2 quart casserole bowl. Toss croutons with melted butter and spoon over carrots. Bake at 350° for 20 minutes. Serves 6.

Laverne Yindra

SCALLOPED CORN

2 c. milk
2 eggs, slightly beaten
2 c. corn
1 tsp. sugar
2 Tbsp. melted butter
1 tsp. salt and pepper
1 1/2 c. crushed cracker crumbs

Mix all ingredients except 1/2 cup of cracker crumbs. Spread the crumbs over top of casserole. Dot with butter and bake at 350° for 1 hour.

Shirley Kelliher

CORN PUDDING

1 stick margarine
1 can whole kernel corn, undrained
1 can cream-style corn
2 eggs, beaten
1 pkg. Jiffy corn muffin mix
8 oz. sour cream

Melt margarine and then mix remaining ingredients in baking dish (9-inch square pan). Bake at 350° for about 45 minutes.

Pam Gruber

HASH BROWN BAKE

2 lb. frozen hash browns (do not thaw), broken up
1 stick butter or margarine
1 c. chopped onions
8 oz. grated cheese
1 can cream of chicken soup
3/4 tsp. garlic salt
3/4 tsp. salt
1/2 pt. sour cream
2 c. Special K cereal

Place hash browns in 9 x 13-inch pan and break apart. Melt and divide butter in half. Pour half over potatoes. Sprinkle with onions and cheese. Warm soup slightly and pour over top. Add salt and garlic salt. Spread sour cream on top. Mix remaining butter with cereal and sprinkle on top. Bake at 350° for 1 hour 15 minutes.

Caroline Rodewald

HEAVENLY POTATOES

2 lb. pkg. Ore-Ida frozen hash browns
1 can cream of celery or mushroom soup
1 can cream of potato soup
1 carton sour cream
onion, salt and pepper

Mix together in a 9 x 13-inch pan. Bake uncovered about 1 hour and 15 minutes at 350°.

Leona Hoeffner

MASHED POTATO CASSEROLE

(Twice Baked Without The Potato Skins)

4 lb. potatoes
1 c. sour cream
1 (8 oz.) pkg. cream cheese
salt to taste

1/8 tsp. pepper
1/4 c. chives
butter

Cook and mash the potatoes. Add the sour cream, cream cheese and seasonings and whip until smooth. Stir in the chives and some butter. Put into a casserole dish. Sprinkle with paprika. Bake 30 minutes at 350°. Serves 10.

Susan Kempfert

COUNTRY COMPANY POTATOES

20 to 24 salad potatoes
1 can cream of chicken soup
1/2 c. butter
1 1/2 c. Cheddar cheese, grated
1/3 c. minced onions
1 (8 oz.) sour cream
1 c. corn flake crumbs
2 Tbsp. butter, melted

Boil spuds with jackets and cool. Peel and cut in cubes. Place in 9 x 13-inch baking pan. Blend soup and butter. Heat until melted. Add cheese, sour cream and onion. Pour over potatoes (stir a little) and top with crumbs and butter. Bake at 350° for 45 to 60 minutes uncovered. Very good with ham. Can be made a day early and heated at dinner time.

Audrey Stever

WILD RICE WITH MUSHROOMS AND ALMONDS

1 c. uncooked wild rice
1/4 c. butter or margarine
2 Tbsp. snipped chives or chopped green onions
1/2 c. slivered almonds
1 can mushroom stems and pieces (8 oz. can)
3 c. chicken broth

Wash and drain wild rice. Melt butter in large skillet. Add rice, almonds, chives and drained mushrooms. Cook and stir until almonds are golden brown, about 20 minutes.

Heat oven to 325°. Pour rice mixture into ungreased 1 1/2 quart casserole. Heat chicken broth to boiling about 1 1/2 hours or until all liquid is absorbed and rice is tender and fluffy. Makes 6 to 8 servings.

Shirley Kelliher

<<< Extra Recipes >>>

Breads, Rolls,
Pies & Pastry

Baking Tips

COMMON PROBLEMS [Common Failures]	CAUSES OF PROBLEMS [Causes of Failures]
Biscuits	
Rough biscuits	Insufficient mixing
Dry biscuits	Baking in to slow an oven and handling too much
Uneven browning	Cooking in dark surface pan, too high a temperature and rolling the dough too thin
Breads (yeast)	Over-rising or cooking at too low a temperature
Porous bread	
Crust is dark and blisters just under the crust	Under-rising
Bread does not rise	Over-kneading or using old yeast
Bread is streaked	Under-kneading and not kneading evenly
Bread bakes unevenly	Using old, dark pans, too much dough in pan, crowding the oven shelf or cooking at too high a temperature
Cakes	
Cracks and uneven surface	Too much flour, too hot an oven and sometimes from cold oven start
Dry cakes	Too much flour, too little shortening too much baking powder or cooking at too low a temperature
Heavy cakes	Too much sugar or baking too short a period
Sticky crust	Too much sugar
Coarse grained cake	Too little mixing, too much shortening, too much baking powder, using shortening too soft, and baking at too low a temperature
Fallen cakes	Using insufficient flour, under baking, too much sugar, too much shortening or not enough baking powder
Uneven color	Cooking at too high a temperature, crowding the shelf (allow at least 2 inches around pans) or using dark pans
Uneven browning	Not mixing well
Cookies	
Uneven browning	Not using shiny cookie sheet or not allowing at least 2 inches on all sides of cookie sheets in oven
Soggy Cookies	Cooling cookies in pans instead of racks
Excessive spreading of cookies	Dropping cookies onto hot cookie sheets; not chilling dough; not baking at correct temperature
Muffins	
Coarse texture	Insufficient stirring and cooking at too low a temperature
Tunnels in muffins, peaks in center and soggy texture	Overmixing
Pies	
Pastry crumbles	Over-mixing flour and shortening
Pastry tough	Using too much water and over-mixing the dough
Pies do not brown (fruit or custard)	Bake at constant temperature (400-425 degrees) in Pyrex or enamel pie pan

Copyright © 1978 Fundcraft Publishing, Inc.

APPLE CREAM CHEESE COFFEE CAKE

(Easy)

1 (3 oz.) pkg. cream cheese, softened
1/4 c. butter, softened
2 c. Bisquick
1/3 c. milk

Cream Cheese Filling:

1 (8 oz.) pkg. cream cheese, softened
1/4 c. sugar
1 tsp. lemon rind
2 tsp. lemon juice

Topping:

2 Tbsp. sugar
1/2 tsp. cinnamon
apple pie filling

Using pastry cutter, cut cream cheese and butter into Bisquick, then add milk. Mix like pie crust. Turn onto flat surface coated with Bisquick. Knead 8 to 10 minutes. Roll into 8 x 12-inch rectangle. Place on lightly greased cookie sheet.

Mix ingredients in filling well. Spread down center of rectangle. Make cuts 2 1/2-inches long at 1-inch intervals along longest edge of rectangle. Fold strips over filling, overlapping slightly. Mix the sugar and cinnamon and sprinkle over top. Bake uncovered 12 to 15 minutes at 425° until golden brown. Cool completely.

Spoon apple pie filling or filling of your choice over center. Drizzle with glaze and sprinkle with chopped walnuts as desired.

Brenda Behnke

BANANA COFFEE BREAD

1/2 c. shortening
1 c. sugar
2 eggs
3/4 c. mashed ripe banana
1 1/4 c. sifted all-purpose flour
3/4 tsp. soda
1/2 tsp. salt

Cream shortening and sugar until fluffy. Add eggs, one

at a time, beating well after each. Stir in banana. Sift together dry ingredients; add to banana mixture. Mix well. Pour into greased 9 x 9 x 2-inch pan. Bake at 350° for 30 to 35 minutes.

Mrs. Edward (June) Hinshaw

BLUEBERRY MUFFINS

2 c. flour
1 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1/2 c. butter
1/2 c. milk
2 eggs
1 tsp. vanilla
2 1/2 c. blueberries

Combine dry ingredients with pastry blender; cut in butter until mixture resembles coarse crumbs. Beat eggs, milk and vanilla together; add to dry ingredients all at once, stirring just until moistened. Add berries. Do not overmix. Makes 12 muffins. Bake 30 minutes at 375°.

Shirley Rahmlow

BRAN MUFFINS

1 c. Bran Buds (Kellogg's)
1 c. boiling water
1 1/2 c. sugar
1/2 c. Crisco oil
2 eggs, beaten
2 c. buttermilk
2 1/2 c. flour
2 1/2 tsp. soda
1/2 tsp. salt

Combine the Brand Buds and boiling water. Set aside and cool. (One cup diced dates may be added.) Mix sugar and Crisco oil. Add eggs, buttermilk, flour, soda and salt. Finally mix in 1 cup dry Kellogg's Bran Buds. Put in greased muffin tins and bake at 350° for 12 to 15 minutes. Makes about 30 muffins.

Lydia Kumbalek

BRAN MUFFINS

1 1/4 c. unbleached flour
1/4 c. wheat germ
1 Tbsp. baking powder
1/2 tsp. salt
1/2 c. sugar
2 1/2 c. bran flakes
1 1/4 c. milk
1 egg
1/4 c. butter

Mix bran flakes and milk and let stand 1 to 2 minutes. Add egg and butter and mix. Sift flour, baking powder, salt

and sugar and add along with wheat germ. Mix and pour into 12 muffin pan cups. Bake at 400° for 20 minutes.

Audrey Laabs

BUTTERSCOTCH CARAMEL ROLLS

1 loaf frozen bread, thawed
1 pkg. dry butterscotch pudding
1/2 c. butter, melted
1/2 c. brown sugar

(Can spread walnuts or pecans in greased pan before putting in the bread dough.) Grease Bundt pan well or you can use a 9 x 9-inch pan. Cut the thawed bread into about 40 pieces. Dip each piece in melted butter and place in pan. Sprinkle with 1 package of butterscotch pudding (not the instant pudding).

Melt 1/2 cup butter with 1/2 cup brown sugar and pour over the rolls. Let stand risen to double in size. Bake 1/2 hour at 350°.

Mrs. Lothar Schroeder

CRANBERRY BREAD

2 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1 c. sugar
1 egg, beaten
2 tsp. melted butter
2 tsp. hot water
1/2 c. orange juice
1 c. chopped cranberries
1/2 c. chopped nuts
grated rind of 1 orange

Sift flour, salt, baking powder, baking soda and sugar together. Combine with egg, butter, water and orange juice. Stir until well moistened. Fold in cranberries, nuts and orange rind. Bake in well oiled bread pan for 1 hour and 10 minutes at 325°.

Mrs. Lothar Schroeder

DINNER ROLLS

1 c. water (warm)
1 Tbsp. honey
2 Tbsp. butter
1 oz. yeast
1 tsp. salt
1 egg
3 c. flour

Mix all together except flour. When yeast grows, add

flour. Let rise. Shape into 12 hamburger buns or 20 dinner rolls. Let rise and brush with milk. Bake 20 minutes at 400°.

Audrey Laabs

ELEPHANT EARS

1 cake compressed or 1 pkg. dry granular yeast
1/4 c. lukewarm water
2 c. sifted flour
1/2 tsp. salt
1/2 c. butter
1/2 c. milk, scalded and cooled
1 egg yolk
2 Tbsp. soft butter
2 1/2 c. sugar
3 1/2 tsp. cinnamon
chopped nuts (optional)
melted butter

Soften yeast in lukewarm water. Mix flour, 1 1/2 tablespoons sugar and salt; cut in butter as for pastry. Combine milk, egg yolk and softened yeast; add to flour mixture and mix well. Chill, covered, until firm enough to handle (at least 2 hours).

Turn dough on a lightly floured board; pinch down. Cover with a cloth and allow to rest 10 minutes. Roll into a rectangle (10 x 18-inches); spread with soft butter.

Mix 1/3 cup sugar and 2 teaspoons cinnamon and sprinkle evenly over dough. Roll as for jelly roll, sealing the edge. The roll should be 18-inches long. Cut into 1-inch slices.

Mix remaining sugar and cinnamon on a large square of waxed paper or aluminum foil. Place slices, one at a time, on sugar mixture; roll into 5-inch rounds. Sprinkle nuts on top and press gently. Then place on ungreased cookie sheets. Brush with melted butter and sprinkle with about 1 teaspoon sugar-cinnamon mixture. Bake immediately in a preheated 400° oven about 12 minutes. Cool on wire racks. Makes 1 1/2 dozen.

Mayme Schroeder

HOT ROLL MIX

16 c. sifted flour
3 Tbsp. salt
2 c. dry milk
1 1/2 c. shortening
1/2 c. sugar

Cut shortening into dry ingredients until it resembles coarse meal. Store at room temperature. When ready to use, dissolve 1 package dry yeast and add 1 beaten egg. Add 4 cups

roll mix to 1 cup lukewarm water and stir until well blended. Let dough rise until double in bulk. Punch down. Shape into rolls; let rise again until doubled. Bake in a 425° oven until brown. Can be used for coffee cakes or kolaches.

Kneecaps:

Prepare hot roll mix. Let rise. Shape into small balls, each the size of a walnut. Let rise. When double in size, make a depression in the center of each ball. Fry in hot deep fat (400°) with depression side down first until golden brown. Flip and brown second side. Drain. Fill with jelly. Roll in sugar and top with whipping cream.

Mayme Schroeder

EASY KRINGLE

(Makes 4)

4 c. sifted flour
1 tsp. salt
1 Tbsp. sugar
1 c. oleo
3 envelopes dry yeast or 1 1/2 cakes moist yeast
1 c. milk
2 eggs, beaten

Filling:

1 1/2 c. sugar
1 c. oleo
2 tsp. cinnamon

Mix flour, salt, sugar, yeast and oleo like a pie crust until in small pieces. Then add milk and eggs. Blend in well. Refrigerate covered a few hours or overnight.

Divide dough into 4 parts. Roll out one part dough on floured board to about 10 x 15-inches. Spread 1/4 of the filling on the center third of the dough (long way). Place apples, jam, almond filling, nuts, etc. on top of this. Fold sides over. Fold ends up last. Do the same for other parts. Let rise 1 hour. Bake at 375° for 20 minutes. Frost, if desired.

Ruth Hahnke

POPPY SEED BREAD

1 c. hot water
1/4 c. poppy seed
1 box yellow cake mix
2/3 c. salad oil
4 eggs

Mix the hot water and poppy seed and set aside to cool. Blend well the cake mix, oil and eggs. Then add the poppy seed mixture. Bake in 2 greased and floured 9 x 5-inch loaf pans for 45 minutes at 350°. May put a glaze over the top, if desired.

Shirley Gaedtke

RAISIN BREAD

1/2 c. sugar
2 Tbsp. shortening
1 egg
1 c. buttermilk
1 c. flour, sifted
1 c. whole wheat flour, unsifted
1/2 tsp. salt
1 tsp. baking soda
1 c. raisins
1/2 c. walnuts

Cream sugar and shortening. Add egg; cream well. sift flour; measure. Add soda and salt and sift again. Mix all dry ingredients and add alternately with buttermilk. Lastly add more of the flour mixture with the raisins and walnuts. Put into greased loaf pan and bake about 1 hour at 400°. Makes 1 loaf.

Vernette Wicke

SOUR CREAM COFFEE CAKE

3/4 c. butter or margarine, softened
1 1/2 c. sugar
3 eggs
1 1/2 tsp. vanilla
3 c. all-purpose flour
1 1/2 tsp. baking powder
1 1/2 tsp. soda
1/4 tsp. salt
1 1/2 c. dairy sour cream

Filling:

1/2 c. brown sugar, packed
1/2 c. finely chopped walnuts
1 1/2 tsp. cinnamon

Combine butter, sugar, eggs and vanilla in large mixing bowl. Beat on medium speed 2 minutes. Mix in flour, baking powder, soda and salt alternately with sour cream. Grease

loaf pans (9 x 5 x 2-inches). Spread 1/4 batter in each pan and sprinkle each with 1/4 of filling. Repeat. Bake 60 minutes at 350° or until wooden pick inserted comes out clean. Cool slightly in pan before removing. Makes 14 to 16 servings.

Shirley Kelliher

SPICY PINEAPPLE ZUCCHINI BREAD

3 eggs
1 c. oil
2 c. sugar
2 tsp. vanilla
2 c. coarsely shredded zucchini
1 can (8 1/2 oz.) crushed pineapple, well drained
3 c. flour
2 tsp. soda
1 tsp. salt
1/2 tsp. baking powder
1 1/8 tsp. cinnamon
3/4 tsp. nutmeg
1 c. ground nuts
1 c. raisins (optional)

Beat with mixer the eggs, oil, sugar and vanilla until thick and creamy. Mix in zucchini and pineapple with a spoon. Add remaining ingredients. Divide into 2 (5 x 9-inch) loaf pans which have been greased or sprayed with a cooking spray. Bake 1 hour at 350°. Cool 10 minutes, then remove from pan.

Mrs. Donald Hansen

THREE-FLOUR BREAD

2 pkg. active dry yeast
3 1/4 to 3 1/2 c. sifted all-purpose flour
1 1/2 c. whole wheat flour
1/2 c. rye flour
2 c. milk
1/2 c. brown sugar
3 Tbsp. shortening
2 Tbsp. granulated sugar
1 Tbsp. salt

Combine yeast, 1 cup of the sifted all-purpose flour, the whole wheat flour and the rye flour. Heat together the 2 cups milk, brown sugar, shortening, granulated sugar and salt, stirring just until warm. Add to dry mixture. Beat at low speed of electric mixer for 1/2 minute, scraping bowl constantly. Beat 3 minutes at high speed. Stir in an additional 2 1/4 to 2 1/2 cups sifted all-purpose flour, enough to make a moderately stiff dough.

Turn onto floured surface; knead 8 to 10 minutes. Place in greased bowl, turning once. cover; let rise until double, 1 1/2 hours. Punch down; let rest 10 minutes. Shape

into 2 loaves; place in 2 greased loaf pans. Let rise 45 to 60 minutes. Bake in a 375° oven for 40 minutes.

Miriam Unke

ZUCCHINI OATMEAL MUFFINS

2 1/2 c. flour
1 1/2 c. sugar
1/2 c. chopped pecans or 1/4 c. pecans and 1/4 c. currants
1/2 c. quick-cooking oatmeal
1 Tbsp. baking powder
1 tsp. salt
1 tsp. cinnamon
4 eggs
3/4 c. salad oil
1 medium zucchini, shredded (about 2 c.)

Into large bowl, measure flour, sugar, pecans, oatmeal, baking powder and cinnamon. In medium bowl with fork, beat eggs slightly; stir zucchini and oil. Stir egg mixture all at once into flour mixture just until flour is moistened. (Batter will be thick and lumpy.) Spoon batter into paper-lined muffin tins. Bake 25 minutes at 400°. I get 18 muffins from this recipe. Are delicious served warm with cream cheese.

Meta Larsen

ZUCCHINI BREAD

3 c. flour
1 1/2 c. sugar
1 tsp. cinnamon
1 tsp. salt
1 tsp. baking powder
3/4 tsp. baking soda
2 c. shredded zucchini
1 c. raisins
1 c. nuts, crushed
3 eggs
1 c. oil

In large bowl, mix together flour, sugar, cinnamon, salt, baking powder, soda, zucchini, nuts and raisins. In another bowl, beat eggs and oil. Pour over flour mixture and stir until moistened. Pour into 9 x 5 x 3-inch loaf pan. bake 1 1/2 hours at 350°. Cool in pan 10 minutes. Then invert on rack; turn top side up to cool completely. May also be baked in 2 smaller loaf pans.

Sandy Brooks and
Arleen Bergelin

ZUCCHINI BREAD

2/3 c. oil
2 1/2 c. sugar
3 eggs
2 c. zucchini, ground fine
3 1/2 c. flour
3 tsp. cinnamon
2 tsp. baking powder
1 tsp. soda
2 tsp. salt
1 c. nuts, chopped
1/4 tsp. cloves
1/2 c. raisins

Mix oil, sugar and eggs. Add zucchini and mix. Add rest of ingredients and mix well. Pour into 2 greased and floured 9 x 5-inch loaf pans. Bake at 350° for 1 hour 10 minutes.

Shirley Gaedtke

ZUCCHINI BREAD

1/2 c. dry Carnation nonfat dry milk
1/2 c. granulated sugar
1/2 c. firmly packed brown sugar
1/2 c. water
3 Tbsp. oil
1 egg, slightly beaten
1/2 tsp. vanilla
1 1/2 c. flour
1/4 c. wheat germ
2 tsp. baking soda
1/4 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 c. shredded zucchini
1/2 c. chopped nuts
1 Tbsp. sesame seed

Stir together nonfat dry milk, sugars, water, oil, egg and vanilla in medium bowl. Combine flour, wheat germ, baking soda, baking powder, salt and cinnamon. Stir into sugar mixture. Stir in zucchini and nuts. Pour into buttered 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan. Sprinkle with sesame seed. Bake in a slow 325° oven for 50 to 60 minutes. Remove from pan. Cool. (One cup shredded carrots may be substituted for zucchini.)

Lydia Kumbalek

WHITE BREAD

Sponge:

300 lb. flour
190 lb. water
7 1/2 lb. yeast
1 1/4 lb. yeast food
2 1/2 lb. malt
1 1/4 lb. salt
2 1/2 lb. lard

Dough:

200 lb. flour
80 lb. water
48 lb. milk
8 3/4 lb. salt
15 lb. sugar
10 lb. lard
7 1/2 lb. malt

Sponge should sit for 4 hours at 78°. Put back in mixer. Add dough ingredients. Mix until smooth and dry to touch. Divide into 17 ounce pieces for 1 pound bread. This should make 815 (1 pound) loaves of bread.

If your oven is too small, I hope you have a big freezer. If you don't have a 1000 pound mixer, you might try mixing by hand in the bath tub. Of course you can divide the formula by 815 and only make 1 loaf.

A Baker named Dick

EASY NO-ROLL PASTRY SHELL

1 1/2 c. all-purpose flour
3/4 tsp. salt
1/2 c. salad oil
2 Tbsp. milk
1 1/2 tsp. sugar (optional)

Combine flour, sugar and salt in 9-inch pie pan. Mix with fork. Beat oil and milk together with fork. Mix into flour mixture until evenly dampened. Press with fingers in even layer over bottom, up sides and partially cover rim. Flute edges. This is a rich, crumbly crust.

When baking as a single crust, bake 30 minutes at 350°. When baking with a filling, bake at the required time and temperature for the specific filling.

Ruth M. Rosinsky

PIE CRUST

2 c. flour
1 tsp. salt
2/3 c. lard (room temperature)
1/4 c. or more cold water

Combine flour and salt. Cut lard into flour until mixture resembles coarse meal. Sprinkle water over. Form into ball. Let stand several minutes. When mixture does not cling to side of bowl, enough water is used. Test by using a little water at a time. Roll on lightly floured surface.

Single crust: Prick with fork and bake at 425° for 15

minutes or until lightly browned.

Double crust: Bake at 425° for 30 minutes or until crust is browned and filling is done.

Marie Schmidt

APPLE PIE

6 to 7 medium apples, pared, cored and sliced 1/4-inch thick
3/4 to 1 c. sugar
dash of salt
2 Tbsp. flour
1/4 tsp. cinnamon
1 Tbsp. butter

Line a deep 9-inch pie pan with pastry. fill shell with the apples. Sprinkle with sugar, salt, flour and cinnamon mixed together. Dot with butter. Cover apples with a top crust and seal edge by folding upper crust over the lower edge. Bake at 450° for 10 minutes. Reduce heat to 350° and bake until apples are done, about 15 to 20 minutes.

Marie Schmidt

DUTCH APPLE PIE

(Crumb Topped)

1 unbaked pie shell
4 apples, sliced (about)
1/2 c. sugar
2 Tbsp. flour
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Mix all ingredients and put into pie shell. Make a streusel topping of the following.

1/2 c. sugar
1/2 c. flour
1/2 c. butter

Mix well. Cover fruit with topping, being sure to spread to edges. Place pie in heavy brown paper bag. Fold open end 2 times and fasten with pin or clip. Place on cookie sheet and bake at 425° for 1 hour. Open bag to cool pie. The brown bag will not burn.

Ruth M. Rosinsky

SOUR CREAM APPLE PIE

1 c. sour cream
2 Tbsp. flour
3/4 c. sugar
1/4 tsp. salt
1 tsp. vanilla
1 egg
3 c. sliced apples
1 pie crust, unbaked

Beat cream, sugar, flour, salt, vanilla and egg. Add apples and pour into pie crust. Bake at 400° for 25 minutes.

Mix 1/2 cup brown sugar, 1/2 cup flour and 1/4 cup butter and sprinkle on top. Then bake another 20 minutes.

Ellen Kumbalek

BANANA SPLIT PIE

2 or 3 bananas, sliced
1 qt. strawberry ice cream
1 carton Cool Whip

Use a graham cracker crust. Cover crust with bananas. Cover bananas with strawberry ice cream. Then cover with Cool Whip. Put in freezer. When ready to serve, drizzle chocolate sauce over each piece.

Audrey Nickels

BUTTERSCOTCH PIE

9-inch baked pie shell
3/4 c. brown sugar
5 Tbsp. flour
1/2 tsp. salt
2 c. milk
2 egg yolks, slightly beaten
2 Tbsp. margarine
1 tsp. vanilla

Combine sugar, flour and salt and pour in milk slowly over medium heat. Cook until thick, stirring often. Cover and cook 10 minutes, but reduce heat to low. Add egg yolks and stir, cooking 1 minute. Then add butter and vanilla and cool. Pour into pie shell and chill. Serve with whipped cream.

Linda Kauth

CARROT PIE

3 large carrots, grated
3 egg yolks
1 tsp. lemon extract
2 c. milk

2 Tbsp. flour
pinch of salt
1/2 c. sugar
3 egg whites, beaten stiff and added to mixture

Grate carrots; add ingredients in order given: egg yolks, flour, salt, sugar, lemon extract, milk and egg whites. Bake pie crust at 400° for 10 minutes, then pour in mixture and bake at 350° for 30 to 40 minutes. Serve with whipped cream. This makes a very large pie or 2 smaller ones.

Leola Froelich

COTTAGE CHEESECAKE PIE

graham cracker crust
1 1/2 c. cream-style cottage cheese, well drained
3 eggs
1/2 c. sugar
2 Tbsp. all-purpose flour
1 tsp. vanilla
15 1/2 oz. can evaporated milk
1 (21 oz.) can blueberry pie filling, chilled

In mixer bowl, beat drained cottage cheese with electric mixer or rotary beater for 5 minutes or until creamy and nearly smooth. Add eggs, sugar, flour, lemon juice and vanilla; mix well to thoroughly combine. Stir in evaporated milk. Place chilled graham cracker pie shell on oven rack; pour filling into pie shell. Bake in a 350° oven for 25 to 30 minutes. Cool pie on rack; chill thoroughly before serving. Spread or spoon on pie filling before serving.

Gretchen Moffatt

FRESH PEACH PIE

2 peaches, mashed
3/4 c. sugar
2 Tbsp. cornstarch (level)
1/4 tsp. almond extract
1/8 tsp. cinnamon

Add enough water to make 1 cup. Boil all together a few minutes. Cool and pour over freshly sliced peaches in a baked pie shell. Serve with whipped cream. Use only fully ripe peaches.

Mrs. Ann Skarda

PECAN PIE

1/2 c. sugar
2 Tbsp. butter or oleo
2 eggs
2 Tbsp. flour
1 tsp. vanilla
1 c. white Karo syrup
1 1/2 c. chopped pecans or less
1/2 tsp. salt

Cream butter and sugar; add eggs, flour, salt, vanilla and syrup. Stir well. Add pecans. Pour into unbaked pie shell. Bake 45 to 60 minutes at 300°.

Betty Wilsmann

IMPOSSIBLE PECAN PIE

1 1/2 c. chopped pecans
3/4 c. brown sugar, packed
3/4 c. milk
3/4 c. light or dark corn syrup
1/2 c. Bisquick
1/4 c. butter or margarine, softened
4 eggs
1 1/2 tsp. vanilla

Heat oven to 350°. Grease pie plate. Sprinkle pecans in the plate. Beat remaining ingredients until smooth, 15 seconds with blender on high or 1 minute with hand beater. Pour mixture over pecans in pan. Bake until knife comes out clean, about 50 to 55 minutes. Cool 5 minutes or more.

Winnie Binns

MINIATURE PECAN PIES

Pastry:

1/2 c. butter
1 (3 oz.) pkg. cream cheese
1 c. sifted flour

Filling:

1 egg
1 tsp. vanilla
3/4 c. brown sugar
2/3 c. broken pecans
1 Tbsp. butter

Cream softened butter and cream cheese. Stir in flour. Chill 1 hour. Shape in 1-inch balls. Press into tiny ungreased muffin tins.

Beat egg and add sugar, butter and vanilla until smooth.

Add pecans. Fill shells, about 1 teaspoon filling. Bake at 325° for 25 minutes. Makes 12.

Audrey Nickels

AUTUMN PUMPKIN PIE

1 3/4 c. pumpkin
15 oz. sweetened condensed milk
1 egg
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. nutmeg
1/2 tsp. ginger
1 c. hot water

9-inch pie shell

Combine ingredients as listed: pumpkin, condensed milk, egg, salt, cinnamon, nutmeg, ginger and hot water; mix until blended. Pour into unbaked pie shell. Bake at 375° for 50 minutes.

Linda Kauth

RHUBARB CHERRY PIE

Crust:

2 c. flour
2/3 c. shortening
4 Tbsp. ice water
1 tsp. salt

Filling:

4 c. cut rhubarb
1 c. sugar
1/4 c. maraschino cherries, cut up
2 Tbsp. cherry juice
1/4 c. sour cream
1 egg
1/4 c. flour

For crust: Blend flour, salt and cut in 1/3 cup shortening; add remaining shortening. Cut into the flour until the size of peas. Add ice water and mix until moist.

For filling: Mix all ingredients together and pour into a 9-inch lined pie pan. Put top crust on and seal. Bake at 425° for 15 minutes and at 350° for 25 to 30 minutes.

Audrey Nickels

SATIN PIE

1 pkg. (12 oz.) semi-sweet chocolate chips
1/4 c. milk
1/4 c. sugar
pinch of salt
4 eggs, separated
1 tsp. vanilla
9-inch baked pie shell
whipped cream

Combine chocolate, milk, sugar and salt in top of double boiler. Cook over hot water until mixture is blended and smooth. Cool slightly. Add egg yolks, one at a time, beating well after each addition. Beat egg whites until stiff. Fold into chocolate mixture, blending thoroughly. Pour into baked pie shell. Let set 2 to 3 hours. Serve with whipped cream.

Note: If pie is refrigerated, let stand at room temperature at least 1 hour before serving.

Geri Ashenbrener

BUTTERNUT SQUASH PIE

3 eggs, slightly beaten
1/2 c. sugar
1/2 c. maple syrup
1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. salt
2 pkg. (12 oz. size) frozen winter squash, undrained or 3 c. cooked squash
1 c. light cream

Preheat oven to 400°. In large bowl, combine egg, sugar, syrup, spices, salt, squash and cream. Beat with rotary beater until mixture is smooth. Turn most of filling into 9-inch unbaked pie shell. Place on lowest shelf of oven. Pour in rest of filling. Bake 55 to 60 minutes or until filling is set in center when pie is gently shaken. Let cool. serve pie slightly warm or cold. Garnish with 1/2 cup heavy cream (whipped) and drizzle with maple syrup.

Mattie Belgum

STRAWBERRY CREAM PIE

1 pt. strawberries
1 pkg. (4 serving size) Jell-O vanilla flavor instant pudding and pie filling
1 c. sour cream
1/4 c. milk
3 1/2 c. thawed whipped topping
graham cracker pie crust

Hull berries and set aside. Combine pie filling mix,

sour cream, milk and 2 cups of the whipped topping in a bowl. Beat with wire whisk until well blended. Spoon half the filling into crust. Arrange berries, stem down, in filling and press down. Top with remaining filling. Chill in refrigerator 3 hours. Garnish with remaining topping and strawberries.

Audrey Nickels

<<< Extra Recipes >>>

<<< Extra Recipes >>>

Cakes, Cookies
& Confections

Candy Testing

Thermometer Test: Check candy thermometer in boiling water. If it doesn't register 212 degrees, add or subtract the same number of degrees in recipe. Always make sure candy thermometer is covered with liquid, not just foam. Clip it to the side of the pan after syrup boils.

Cold-Water Test: Remove candy from fire. Drop a little syrup into small bowl of very cold, but not ice cold, water. Use a fresh cupful of cold water for each test. Form into ball with fingers, if possible.

CANDY	DEGREES	STAGE	COLD WATER TEST
	230-234 degrees	Thread	Syrup spins 2-inch thread when dropped from spoon
Fudge, Fondant	234-240 degrees	Soft Ball	Candy will roll into soft ball but quickly flattens when removed from water
Divinity, Caramels	244-248 degrees	Firm ball	Candy will roll into a firm ball but not hard ball which will not lose its shape upon removal from water.
Taffy	250-266 degrees	Hard ball	Syrup forms hard ball, although it is pliable
Butterscotch	270-290 degrees	Light Crack	Candy will form threads in water which will soften when removed from water
Peanut Brittle	300-310 degrees	Hard Crack	Candy will form hard, brittle threads in water which will not soften when removed from water
Caramelized Sugar	310-321 degrees	Caramelized	Sugar first melts, then becomes a golden brown and will form a hard, brittle ball in cold water

Copyright © 1978 Fundcraft Publishing, Inc.

APPLE CAKE

1 c. white sugar
1 c. brown sugar
3/4 c. shortening
2 eggs
2 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1 c. sour milk
2 c. raw chopped or diced apples

Frosting or Topping:

1/4 c. white sugar
1/4 c. chopped nuts
1/2 tsp. cinnamon

Sift the dry ingredients together. Cream shortening with sugar. Add eggs and sour milk and dry ingredients. Mix well. Stir in apples. Pour into 8 x 12-inch cake pan and sprinkle topping over batter. Bake at 375° for 30 to 40 minutes or until toothpick inserted comes out clean.

Joanne Gaedtke

APPLE CAKE

1 c. white sugar
1 c. brown sugar
1/2 c. Crisco or margarine
2 eggs
1/2 c. sour cream
1 tsp. vanilla
1 tsp. baking powder
1 tsp. soda
2 1/2 c. flour
1 1/2 c. sliced raw apples or 1 c. applesauce

Cream shortening and sugars. Add eggs, sour cream and vanilla. Add sifted dry ingredients and apples. Pour in greased and floured 9 x 13-inch pan. Sprinkle top with 4 tablespoons white sugar, 3/4 tablespoon cinnamon and 1/4 cup nuts. Bake at 350° for 30 to 35 minutes or until done.

Lydia Kumbalek

APPLE CAKE

1 Tbsp. sugar
1 1/4 c. flour
1/2 tsp. salt
1 tsp. baking powder
1/2 c. oleo
1 egg
2 Tbsp. milk

Beat egg and milk together. Mix sugar, flour, salt and baking powder well; cut in butter until crumbly. Stir in egg and milk mixture. Slice apples and set in dough. Press in 9 x 9-inch pan.

Topping:

3/4 c. sugar
1 1/2 Tbsp. flour
2 Tbsp. butter
1/4 tsp. cinnamon

Mix and sprinkle on apples. Bake at 375° for 35 minutes.

Meta Larsen

EASY DELICIOUS APPLE CAKE

3 eggs
1 3/4 c. sugar
1 c. vegetable oil
2 c. unsifted flour
1/2 tsp. salt
1 Tbsp. cinnamon
1 tsp. baking soda
3/4 c. walnuts (not chopped)
5 or 6 apples, peeled and cut thick

Put eggs, sugar, vegetable oil, flour, salt, cinnamon and baking soda in greased 9 x 13-inch pan. Add walnuts and apples. Bake 1 hour at 350°. Do NOT use mixer; blend with fork.

Ruth M. Rosinsky

APPLE PECAN CAKE

4 c. chopped apple (leave skins on)
2 c. sugar
1/2 c. oil
2 eggs
2 tsp. vanilla
2 c. flour
2 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 c. chopped pecans

Mix apples and sugar (will get juicy). Mix other ingredients in order: oil, eggs, vanilla, flour, baking soda, cinnamon, salt and pecans. Add apple mixture to it. Put in 9 x 13-inch pan and bake at 350° for 1 hour. Cool.

Frosting:

2 tsp. butter
1 1/2 c. powdered sugar
1 Tbsp. lemon juice
1 Tbsp. cold water

Combine frosting ingredients and spread over cake.

Judy Gueldner

ROMAN APPLE CAKE

1 c. shortening
1/2 c. brown sugar
1 c. sugar
2 eggs, beaten
1 c. buttermilk or sour milk
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
2 1/2 c. flour
2 tsp. cinnamon
2 c. diced raw baking apples
1/2 c. white sugar
1/2 tsp. cinnamon
1 c. chopped pecans

Cream shortening, brown sugar and 1 cup white sugar. Add beaten eggs. Sift flour, soda, baking powder, salt and cinnamon. Add gradually with buttermilk. Fold in diced apples. Put in 9 x 13-inch pan.

Mix 1/2 cup sugar, 1/2 teaspoon cinnamon and chopped pecans and sprinkle over top. Bake at 325° for 1 hour.

Mrs. Robert Krieser

BANANA CAKE

2 c. sugar
1/2 c. butter
3 egg yolks, beaten
2 large or 3 medium bananas
1 c. sour cream
2 c. flour (1 cake, 1 all-purpose)
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
3 egg whites, beaten stiff

Cream sugar and shortening. Add the well beaten egg yolks and mashed bananas. Cream well after each addition. Add sour cream and dry ingredients alternately. Add the vanilla and fold in the egg whites. Pour into a greased 9 x 13-inch loaf pan. Bake at 350° for 45 minutes. Ice with your boiled frosting.

Mrs. Robert Krieser

BANANA NUT CUPCAKES

2 1/2 c. sifted cake flour
1 2/3 c. sugar
1 1/4 tsp. baking powder
1 1/4 tsp. soda
1/3 c. buttermilk
1 1/4 c. mashed bananas (3)
1/3 c. buttermilk
1/2 c. unbeaten eggs (2 large)

1 tsp. salt
2/3 c. shortening (Crisco, etc.)
2/3 c. chopped nuts

Sift together into bowl flour, sugar, baking powder, baking soda and salt. Add shortening, 1/3 cup buttermilk and bananas. Beat vigorously with spoon for 2 minutes or mix with electric mixer on medium speed for 2 minutes. Add 1/3 cup buttermilk and unbeaten eggs. Beat 2 more minutes. Fold in 2/3 cup chopped nuts.

Fill paper baking cups to 1/2 to 2/3 full of batter. Bake in muffin tins. Bake at 350° for approximately 25 minutes. If batter is used for a 13 x 9-inch cake pan, bake 45 minutes.

Icing: Use a cream cheese icing or any icing with a banana flavoring.

June Hasche

CARROT PINEAPPLE CAKE

1 1/2 c. sifted flour
1 c. sugar
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. salt
2/3 c. cooking oil
2 eggs
1 c. finely shredded carrots
1/2 c. crushed pineapple with syrup
1 tsp. vanilla

Sift together into large bowl the flour, sugar, baking powder, baking soda, cinnamon and salt. Add oil, eggs, carrots, pineapple and vanilla. Mix until moistened; beat about 2 minutes at medium speed on electric mixer. Bake in greased and floured 9 x 9-inch pan in a 350° oven for about 35 minutes or until done. Cool 10 minutes; remove from pan. Cool.

Frost with Cream Cheese Frosting: Beat 3 ounce package cream cheese (softened), 1 tablespoon butter (softened) and 1 teaspoon vanilla at low speed until light. Gradually add 2 cups confectioners sugar, beating until fluffy. If needed, add milk until spreading consistency.

Ruth M. Rosinsky

BEST EVER CHOCOLATE CAKE

1 3/4 c. unsifted all-purpose flour
2 c. sugar
3/4 c. cocoa
1 1/2 tsp. baking soda
1 1/2 tsp. baking powder
1 tsp. salt
2 eggs
1 c. milk
1/2 c. vegetable oil
2 tsp. vanilla
1 c. boiling water

Combine dry ingredients in large mixing bowl. Add remaining ingredients except boiling water; beat at medium speed 2 minutes. Remove from mixer; stir in boiling water (batter will be thin). Grease and flour pans. Bake at 350° in 9 x 13-inch pan for 35 to 40 minutes; for two 9-inch layer pans, 30 to 35 minutes or until cake tester comes out clean.

Sandy Brooks

ONE-BOWL CHOCOLATE CAKE

2 1/2 c. sifted flour
1 1/2 c. sugar
1/2 c. cocoa
2 tsp. baking soda
1 tsp. salt
2/3 c. shortening
2 eggs
1 c. sour milk or buttermilk
1/2 c. water
1 tsp. vanilla

Sift dry ingredients into mixing bowl. Add rest of ingredients and beat. Bake in 9 x 13-inch pan at 350° for 35 minutes.

Erna Laabs

SEMI-SWEET CHOCOLATE CAKE

1 yellow cake mix
3 eggs
1 small instant vanilla pudding
1/2 c. oil
1/2 c. water
4 oz. semi-sweet chocolate, grated (save 1/3 c. for top)
8 oz. sour cream

Beat together and add 1/2 cup chopped nuts and 6 ounces chocolate chips. Bake in a pan slightly larger than 9 x 13-inch.

Frosting:

2 c. powdered sugar
8 oz. sour cream
1 stick oleo
1 tsp. vanilla

Beat well. Frost cake and sprinkle with chopped nuts and grated chocolate.

Hertha Alfson

SOUR CREAM CHOCOLATE CAKE

1/2 c. butter
1 1/2 c. sugar
3 eggs
2 tsp. baking soda in 1 c. sour cream
2 c. flour, sifted with 1/2 tsp. salt
1 tsp. vanilla
1/2 c. hot milk with 3 rounded Tbsp. cocoa

Cream butter and sugar. Add eggs and beat. Add soda, then flour and vanilla. Last, heat in milk. Bake in greased 9 x 13-inch pan at 350° for 35 minutes.

Audrey Laabs

CHOCOLATE DATE CAKE

1 c. dates, cut fine
1 tsp. baking soda, sifted
1/2 tsp. salt
1 c. boiling water
2 sq. bitter chocolate
1 c. all-purpose flour
1/2 c. butter
1 c. brown sugar
1 egg
1 tsp. vanilla
3/4 c. chopped walnut meats

Heat the water until boiling; add the chocolate and add the cut up dates. When cooled, add the sifted soda and salt. Set aside. Cream the sugar and butter; add the beaten egg and vanilla. Next, the sifted flour and chopped walnut meats; last the chocolate mixture. Beat very well. Put into 9 x 13-inch long pan. Frost with any chocolate frosting.

Mrs. Adelaide Jergenson

CHOCOLATE-ZUCCHINI CAKE

1/2 c. soft oleo
1/2 c. vegetable oil
1 3/4 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. sour milk
2 c. diced zucchini
2 1/2 c. sifted flour
1/2 tsp. ground cloves
1/2 tsp. cinnamon
4 Tbsp. cocoa
1/2 tsp. baking powder
1 tsp. baking soda
2 c. chocolate chips
nuts (optional)

Cream oil and sugar. Add eggs, vanilla and milk. Mix dry ingredients except chips. Add dry ingredients to creamed

mixture. Beat well. Stir in zucchini. Grease and flour 9 x 13-inch pan. Pour in batter; sprinkle with sugar, chocolate chips and nuts on top. Bake at 350° for 30 to 40 minutes.

Sandy Brooks

COCONUT CRUNCH BRUNCH CAKE

1 pkg. Pillsbury Plus yellow cake mix (reserve 1/3 c.)
3/4 c. water
1/3 c. oil
2 eggs

Topping:

2 Tbsp. margarine
1/3 c. cake mix
1/4 c. brown sugar
1/2 tsp. cinnamon
1/2 c. coconut
1/3 c. nuts

Glaze:

1/2 c. powdered sugar
1 to 2 tsp. milk
1/4 tsp. vanilla

Blend cake mix, water, oil and eggs until moist. Beat 2 minutes at high speed. Pour into greased and floured 13 x 9-inch pan. Cut margarine into reserved cake mix; add brown sugar and cinnamon. Mix until crumbly. Stir in coconut and nuts. Sprinkle 1 cup mixture over batter and swirl gently through batter with spatula. Sprinkle remaining mixture. Bake at 350° for 25 to 30 minutes or until golden brown. Combine glaze ingredients; beat until smooth. Drizzle over warm cake. Makes 12 servings.

Shirley Kelliher

STEVE'S FAVORITE "COFFEE" CAKE

Bottom:

3/4 c. sugar
1 c. flour
2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. allspice
1/8 tsp. cloves
1/2 tsp. nutmeg
3 Tbsp. vegetable oil
1/2 c. milk
1 tsp. vanilla

Topping:

1/2 c. brown sugar
1/2 c. sugar
4 Tbsp. cocoa

Mix together sugar, flour, baking powder, cinnamon, allspice, cloves and nutmeg. Add oil, milk and vanilla. Mix well. Pour into greased 8-inch square pan.

Mix topping ingredients and sprinkle over batter in pan. Then pour 1 cup coffee over this. Bake at 350° for 40 minutes. Turn pieces upside down as you serve them, as topping sinks to the bottom. Serve warm with whipped cream or ice cream.

Ruth Hahnke

CRANBERRY DESSERT

1 c. sugar
3 Tbsp. butter
2 c. flour
2 tsp. baking powder
1 c. milk
2 c. raw cranberries

Cream butter and sugar. Sift dry ingredients. Add alternately with milk. Add cranberries. Pour into greased 8 x 12-inch pan. Bake at 350° for 30 to 40 minutes.

Sauce:

1 c. sugar
1 Tbsp. flour
1/2 c. butter
1 c. cream or milk

Boil 5 minutes, stirring constantly. Heat over double boiler before serving. Serve over cake. Top with whipped cream.

Mayme Schroeder

DIABETIC CUPCAKES

1 c. water
1 c. raisins
1 c. applesauce
2 eggs
artificial sweetener to equal
1 c. sugar
3/4 c. cooking oil
1 tsp. baking soda
2 c. flour
1 1/2 tsp. cinnamon
1 tsp. vanilla
1/2 tsp. salt

Cook raisins in water until soft. Drain off water. Mix applesauce, eggs, sweetener and cooking oil very well. Add baking soda and flour. Add remaining ingredients and stir in the raisins. Bake at 350° until toothpick comes out clean.

Makes about 2 dozen. One cupcake equals 1 fruit and 1 fat exchange.

Mrs. Donald Hansen

GOLDEN FRUIT CAKE

1 1/2 c. butter
2 c. sugar
6 eggs, separated
1/2 tsp. cream of tartar
1 c. milk
1 tsp. brandy extract or 3/4 c. milk and 1/4 c. brandy
1 tsp. vanilla
3 1/2 c. flour
1/2 tsp. salt
2 c. golden raisins
1 1/2 c. candied mixed fruit
1 c. chopped nuts

Beat butter. Add sugar. Add egg yolks. Sift flour and salt and add alternately with milk, brandy and vanilla. Fold in fruit and nuts. Beat egg whites with cream of tartar until stiff, but not dry. Fold whites into batter. Pour into 2 buttered and floured 6 cup molds or 3 bread pans. Bake at 275° for 2 1/2 hours.

Audrey Laabs

JACK HORNER CAKE

1 c. pitted, uncooked prunes
1 c. boiling water
2 c. flour
1 1/2 c. sugar
1 tsp. salt
1 1/4 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1/2 c. salad oil
3 eggs
1/2 to 3/4 c. chopped nuts

Cut up prunes in small pieces and pour boiling water over prunes and let stand while cake is being stirred up. Mix. Put all your dry ingredients into the mixing bowl; add your 3 eggs, salad oil and the prune mixture. Mix well. Stir in the nuts last. Use a jelly roll pan (15 1/2 x 10 1/2-inches). Bake in a 350° oven for 30 to 35 minutes.

Do not let your prune mixture stand any longer than what it takes to mix up your cake or the prunes soak up all the water and your cake will be dry. Cover with chocolate frosting.

Eva Mueller

JELLO CAKE

1 cake mix (yellow or white)
1/2 c. salad oil
4 eggs
3/4 c. water
1 small pkg. strawberry Jell-O (dry)

Mix all ingredients and bake at 350° in greased and floured tube pan. Remove from pan and cool. When cool, poke lots of holes in cake with an ice pick. Then pour over warm the Jell-O mixed with cup hot water. When cool, frost with Cool Whip.

Miriam Unke

LEMON CUSTARD RIVIERA

1 lemon custard angel food cake mix (Betty Crocker)
2 eggs, beaten
1/2 c. sugar
1/3 c. orange juice
1 Tbsp. grated orange rind
1 c. whipping cream
1/2 c. toasted, chopped almonds

Make lemon custard angel food cake as directed on box. When cool, slice cake crosswise into 3 layers. Make Russian sauce. Spread between layers and on top and sides of cake. Chill.

Russian Sauce: Cook and stir over hot water until thick (about 15 minutes) 2 eggs (beaten), 1/2 cup sugar, 1/3 cup orange juice. Add 1 tablespoon orange rind. Cool. Fold in 1 cup whipping cream (whipped) and 1/2 cup toasted almonds.

Winnie Binns

MANDARIN ORANGE CAKE

1 pkg. (18 1/2 oz.) plain yellow cake mix
1 c. oil
4 eggs
1 can (11 oz.) Mandarin oranges, undrained with juice

Topping:

1 can (20 oz.) crushed pineapple with juice
1 pkg. (3 3/4 oz.) instant vanilla pudding
1 container (8 oz.) whipped topping

Preheat oven to 350°. Mix dry cake mix, oil, eggs and oranges with juice. Pour into greased and floured 9 x 13-inch

pan. Bake 35 minutes. Texture of cake will be very moist.

To make topping, combine all topping ingredients and whip until well mixed. Spread on top of cooled cake. Refrigerate until ready to serve or 1 hour before serving.

Eva Mueller

MANDARIN ORANGE CAKE

2 c. sugar
2 eggs
1 tsp. salt
2 c. flour
2 tsp. baking soda
2 tsp. vanilla
2 (11 oz.) cans Mandarin oranges, drained

Beat all together for 3 minutes. Pour into greased and floured 9 x 13-inch pan. Bake at 325° for 40 to 45 minutes.

Topping:

1 c. brown sugar
4 tsp. milk
4 tsp. butter

Bring to boil and pour over warm cake. Then top with Rich's cream when cool. Decorate with chopped Heath bars or candy corn. You can use 2 large or 3 small Heath bars.

Mrs. Edward Hinshaw

ORANGE CAKE

2 c. flour
3 tsp. baking powder
1/2 tsp. salt
1 1/3 c. sugar

Put these ingredients into a large mixing bowl.

1/2 c. butter
1 c. milk or orange juice
2 eggs
1 tsp. orange extract

To the flour mixture in the mixing bowl, add the butter and the milk or orange juice; beat on medium-high for 2 minutes. Add the eggs and extract and beat 2 minutes more. Pour into two 8 or 9-inch buttered layer cake pans. Bake at 350° for 20 to 25 minutes.

For filling and frosting, mix the following: In saucepan, mix together 1 cup sugar and 4 tablespoons cornstarch; slowly stir in 1 cup orange juice. Cook over moderate heat

until thick. Cook 1 minute. Remove and blend in 1 tablespoon orange rind, 2 teaspoons lemon juice and 1 tablespoon butter. Spread between layers and on top and sides and sprinkle with coconut.

Mae Mueller

ORANGE CRANBERRY BUNDT CAKE

2 1/4 c. flour
1 c. sugar
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1 c. fresh cranberries
1 c. chopped pecans
1 c. chopped dates (8 oz.)
2 Tbsp. grated orange rind
2 eggs, beaten
1 c. buttermilk
3/4 c. vegetable oil

Combine the dry ingredients in large mixing bowl. Add the cranberries, pecans, dates and orange rind and stir well. Combine eggs, buttermilk and oil; add to batter. Stir until thoroughly blended. Pour into greased and floured 10-inch Bundt pan. Bake for 50 minutes or until pick inserted comes out clean. Cool in pan 10 minutes and remove to serving plate. Poke holes in top of warm cake; spoon warm glaze over cake and cool.

Glaze: Mix 1/3 cup fresh orange juice and 1/3 cup sugar. Mix warm glaze and dribble over top of cake.

Mrs. Elton Baruth

NUTTY PEACH CRISP

1 can (29 oz.) sliced peaches with syrup
1 pkg. Betty Crocker butter pecan cake mix
1/2 c. oleo, melted
1 c. flaked coconut
1 c. chopped pecans

Layer in order given in ungreased 9 x 13-inch pan: peaches, cake mix, oleo, coconut and pecans. Bake 55 to 60 minutes in a 325° oven. Let stand 15 minutes before serving. Serve warm or cold with whipped cream.

Audrey Stever

MARTHA'S PEANUT SQUARES

Cake:

2 1/4 c. cake flour
3 tsp. baking powder
1 tsp. salt
1 1/4 c. sugar
1/2 c. shortening
1 c. milk
2 eggs, unbeaten
1 tsp. vanilla

Frosting:

2/3 c. butter
3 1/2 c. sifted confectioners sugar
4 egg yolks
1 tsp. vanilla
1 1/2 to 2 lb. peanuts

Sift together the flour, baking powder, salt and sugar. Add the shortening and 3/4 cup milk; beat for 2 minutes. Then add 1/4 cup more milk, eggs and vanilla. Beat 2 more minutes. Pour into well greased and floured 9 x 13-inch pan or you may use a 10 1/2 x 15 1/2-inch jelly roll pan. Bake at 350° for 25 to 30 minutes. Cool and cut into small size bars. Frost on all sides and roll in finely ground unsalted peanuts.

Note: I like to freeze my cake before frosting as you do not have the problem with crumbs then. You can only take out a few bars at a time from the freezer, otherwise they will thaw out before you get to work with them.

Frosting: Cream 2/3 cup butter (half shortening may be used). Add the sugar gradually, blending well. Add the egg yolks and vanilla and beat until smooth and creamy. Frost squares.

Martha Schultz

SWEDISH PINEAPPLE CAKE

2 c. sugar
1 stick margarine
2 eggs
2 c. flour
1 Tbsp. vanilla (less can be used)
2 tsp. soda
1 (20 oz.) can crushed pineapple (do not drain)
1/2 c. chopped pecans

Mix all ingredients together. Bake in oiled 9 x 13-inch pan for 40 minutes at 350°.

Frosting:

2 c. powdered sugar
1 large cream cheese, softened
1/2 to 1 stick margarine
1 tsp. vanilla

Mix together and frost.

Dorine Kluenker

DALE'S SPECIAL POPPY SEED CAKE

yellow cake mix without pudding
1 pkg. instant vanilla pudding
water called for in cake mix
1/2 c. oil
3 whole eggs
1/2 c. poppy seed

Mix all ingredients together. Bake in a 13 x 9-inch cake pan at 350° for 33 to 38 minutes. Cool cake and top with whipped cream (I use 8 ounces La creme).

Topping:

1 c. brown sugar
1 1/4 Tbsp. flour
1/4 c. butter
1/2 c. orange juice
1 egg, beaten

Cook and cool. Dribble over whipped cream.

Mabel Bruss

PUMPKIN CHIFFON CAKE

2 c. sifted cake flour
1 1/2 c. sugar
2 tsp. baking powder
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 c. salad oil
8 egg yolks
1/2 c. water
3/4 c. canned pumpkin
1/2 tsp. cream of tartar
8 egg whites

Sift dry ingredients. Make a well in a large bowl. Add oil, egg yolks, water and pumpkin. Beat until smooth with electric beater. Beat egg whites and cream of tartar. Fold yellow mix into whites until stiff. Pour into angel food tube pan. Bake at 325° for 55 minutes and then for 10 minutes at 350°. Serve with whipped cream.

Leona Hoefner

NO FROST RHUBARB CAKE

1/4 c. margarine
1 1/2 c. sugar
1 c. buttermilk or 1 c. milk, soured with 1 Tbsp. vinegar
1/4 tsp. baking powder
2 c. flour
1 egg
1 tsp. soda
pinch of salt
1 1/2 c. diced raw rhubarb

Mix all ingredients. Pour into 9 x 13 x 2-inch pan. Combine 1/2 cup sugar, 1/2 teaspoon cinnamon and 1/2 cup chopped nuts and sprinkle on top before baking. Bake 1/2 hour at 350°. This is a very moist cake.

Mrs. Robert Krieser

SHEET CAKE

(Great For A Crowd)

2 c. sugar
2 c. sifted flour
1/2 c. oleo
1/2 c. sour milk
1 tsp. vanilla
1/2 c. shortening
4 Tbsp. cocoa
1 c. water
2 eggs
1 tsp. baking soda

Sift flour and sugar together. Melt oleo and shortening together in 3 quart saucepan. Stir in cocoa and water. Bring mixture to a boil and stir in sugar and flour. Add remainder of ingredients and mix well. Spread into a jelly roll pan. Bake in a preheated 400° oven for 15 to 18 minutes.

Frosting:

1/2 c. oleo
6 Tbsp. milk
1 tsp. vanilla
4 Tbsp. cocoa
1 (1 lb.) box powdered sugar
1 c. chopped nuts

Melt oleo in a 2 quart saucepan. Stir in cocoa and milk. Add powdered sugar, vanilla and nuts. Mix well. Spread on cake while it is still warm. (I find that 1/2 of this frosting recipe is plenty.)

Bea Buss

TURTLE CAKE

1 box German chocolate cake mix
14 oz. pkg. Kraft caramels
1/2 c. or 1 small can evaporated milk
3/4 c. butter
1 c. pecans
1 c. chocolate chips

Preheat oven to 350°. Prepare cake mix according to package directions. Pour 1/2 of the batter into a Pam sprayed 9 x 13-inch pan. Bake for only 15 minutes.

In top of double boiler over hot water, melt together the caramels, milk and butter. Pour this over baked portion of the cake. Sprinkle the pecans and chocolate chips over the caramel mixture. Bake an additional 25 to 30 minutes. If desired, you may sprinkle 1/2 cup of the pecans over the top of the batter before returning the cake to the oven.

Dorine Kluenker

WALNUT GLORY CAKE

3/4 c. sifted all-purpose flour
2 tsp. cinnamon
1 tsp. salt
9 eggs, separated
1 1/2 c. sugar
2 tsp. vanilla
2 c. finely chopped walnuts

Sift flour with cinnamon and salt. Beat egg whites (1 1/4 cups) in large mixing bowl until soft mounds form. Gradually add 3/4 cup sugar. Continue heating until very stiff, straight peaks form. Do not underheat.

Combine egg yolks, 3/4 cup sugar and vanilla in small mixing bowl. Beat until thick and lemon colored. Stir in dry ingredients. Fold batter gently, but thoroughly into egg whites using a wire whip or spatula. Fold in walnuts and turn into ungreased 10-inch tube pan. Bake at 350° for 55 to 65 minutes. Invert immediately; cool completely before removing from pan. Frost with vanilla glaze; sprinkle with powdered sugar or serve with whipped cream.

Mrs. Robert Krieser

WATERGATE CAKE OR PISTACHIO CAKE

1 pkg. white cake mix
1 pkg. Royal pistachio pudding
1 c. oil
3 eggs
7-Up (diet) or any club soda
1/2 c. chopped nuts

Mix together and put in a 9 x 13-inch greased pan. Bake at 350° for 35 to 40 minutes. Cool.

Frosting:

1 pkg. pistachio pudding
1 1/2 c. milk
9 oz. container Cool Whip

Beat pudding and milk 2 minutes; add Cool Whip. Mix together; frost and it will keep in the refrigerator.

Anne Dickert

STANDARD WHITE CAKE

1 c. butter or 1/2 lb.
2 c. sugar
3 eggs, beaten separately
1 c. milk
2 rounded tsp. baking powder
3 c. cake flour
2 tsp. vanilla

Cream the softened butter with the sugar. Add the beaten eggs (yolks only); alternate the milk with the flour and have the baking powder in the sifted flour. It is a good idea to sift the flour twice before adding to the butter and sugar mixture. After well beaten, fold in the egg whites last. Bake for 30 minutes in a 375° oven. Round pans can be used or 9 x 13-inch long pan.

Adelaide Jergenson

ANGEL CRISPS

1/2 c. granulated sugar
1/2 c. brown sugar
1 c. shortening (half butter)
1 egg
1 tsp. vanilla
2 c. sifted all-purpose flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cream of tartar

Cream sugars, shortening, egg and vanilla. Add sifted dry ingredients. Mix well. Form into balls the size of walnuts. Dip top half of ball into cold water, then into granulated sugar. Place on ungreased baking sheet. Press down

in center with finger. Bake 8 to 10 minutes at 425°. Makes about 4 dozen cookies.

Mrs. Don Hansen

APPLE SESAME OATMEAL COOKIES

1 1/2 c. quick-cooking rolled oats
3/4 c. each all-purpose flour and whole wheat flour
1/4 c. brown sugar, packed
1/4 c. sesame seed
1/4 tsp. baking powder
1/4 tsp. baking soda
1/4 tsp. salt
1/2 c. raisins
1 1/2 tsp. cinnamon
1 c. finely chopped eating apples
1 egg
1/2 c. each honey and oil
1/3 c. milk

In medium bowl, mix oats, flour, brown sugar, sesame seed, baking powder, baking soda, salt and cinnamon. Stir in raisins and apples. Beat egg slightly, then add honey, oil and milk. Add to dry ingredients and mix well. Drop by rounded spoonfuls onto ungreased baking sheets. Bake at 375° for 10 to 12 minutes or until golden brown.

Gretchen Moffatt

CRISPY CARAMEL COOKIES

2 c. brown sugar
1 c. shortening
2 eggs
3 c. flour
1/2 tsp. salt
1/2 tsp. ginger
1 tsp. cream of tartar
1 tsp. baking soda
just a little lemon extract or any other kind

Lightly grease cookie sheet pan. Keep in refrigerator for about 1 hour before rolling out. Use all shapes of cookie cutters. Bake at 375° until light brown, 10 to 12 minutes.

Mrs. Fred Wegner

CHOCOLATE CHIP COOKIES

2 c. margarine
2 tsp. vanilla
1 1/2 c. brown sugar
1 1/2 c. white sugar
4 eggs
5 1/2 c. flour (or more)
1/2 tsp. salt
2 tsp. baking soda, dissolved in 1/2 c. hot water
1 c. walnuts
12 oz. pkg. chocolate chips

Cream margarine and sugars together until creamy. Add

eggs and mix well. Combine flour, salt and add to ingredients along with the baking soda that has been dissolved. Add vanilla, walnuts and chocolate chips. Drop from teaspoon onto cookie sheet. Bake at 375° for 8 to 10 minutes.

Diane Kunz

CINNAMON LOG COOKIES

1 c. butter or margarine
1 tsp. almond extract
1 Tbsp. cinnamon
3 Tbsp. sugar
2 c. flour
sugar for rolling

Mix well in order given: butter or margarine, almond extract, cinnamon, sugar and flour. Shape into rolls about 1/2-inch in diameter. Cut into little logs about 1 1/2-inches long. Bake on ungreased sheet 25 to 30 minutes at 300°. Cool slightly and roll in sugar. (Can also be rolled in balls.)

Betty Wilsmann

COCONUT OATMEAL COOKIES

1/2 c. soft margarine
1 c. light brown sugar, packed
1 egg
1/2 tsp. vanilla
1 c. oatmeal (quick-cooking)
1 1/4 c. sifted flour
1/2 tsp. soda
1 1/3 c. flaked coconut
1 tsp. baking powder
1/2 tsp. salt
colored sugar

Cream butter or margarine and brown sugar until light. Beat in egg and vanilla. Add oats, sifted dry ingredients and coconut. Mix well. Chill several hours.

Shape in balls about the size of a walnut and put on cookie sheets. Flatten slightly with floured bottom of tumbler. Bake in a 350° oven for 10 to 12 minutes. Good keepers.

Sprinkle tops with colored sugar before baking for Christmas cookies at holiday time.

Ellen Kumbalek

CREAM CHEESE COOKIES

2 1/2 c. pastry flour
1 c. sugar
1 c. butter or margarine
1 egg yolk
1 (3 oz.) pkg. cream cheese
1/8 tsp. salt
few drops each vanilla and almond flavoring

Mix all ingredients with a pastry blender. Cover bowl of dough and chill dough for an hour or so.

Roll in 1-inch balls and place on greased cookie sheet and press each ball down with a fork. Bake 12 minutes in a 350° oven.

Ellen Kumbalek

CRISP COOKIES

1 c. white sugar
1 c. brown sugar
1 c. butter or margarine
1 c. cooking oil
1 c. quick-cooking oatmeal
1 c. corn flakes, finely crushed
1/2 tsp. almond extract (optional)
1 tsp. vanilla
1 egg
1 Tbsp. sour milk
1 tsp. baking soda, dissolved into milk
1 tsp. cream of tartar
1/2 tsp. salt
3 1/2 c. flour
1/2 c. nuts

Mix together. Drop on ungreased cookie sheets. Dip bottom of glass in sugar and press cookies flat. Bake at 350° until lightly browned, 10 to 12 minutes. Makes about 8 dozen cookies.

Caroline Rodewald

CUP OF EVERYTHING COOKIE

1 c. white sugar
1 c. brown sugar
1 c. margarine
1 c. cooking oil
1 c. coconut
1 tsp. vanilla
1 tsp. cream of tartar
1 tsp. baking powder
2 eggs
3 1/2 c. flour
1 c. Rice Krispies
1 c. oatmeal
1 tsp. salt
1 c. chocolate chips

Combine all ingredients. Drop by teaspoonful on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

Mrs. Ed Hinshaw

FREEZER COOKIES

2 c. butter or oleo
3 eggs
1 c. sugar
1 c. brown sugar
1 c. chopped nuts
5 c. flour
1 tsp. baking soda
1/4 tsp. salt
1/2 tsp. cinnamon
1 1/2 tsp. vanilla

Cream butter or oleo and sugars. Add eggs. Add dry ingredients and mix well. Roll in waxed paper (1 1/2 to 2-inches in diameter) 8 to 10-inch rolls. Freeze. Slice 1/4-inch thick. Bake on ungreased sheets at 350° for 8 to 10 minutes.

Joanne Kaiser

FROZEN COOKIES

3/4 c. melted butter
3/4 c. melted lard or shortening
2 c. brown sugar
1 c. sugar
3 eggs, beaten
1/2 c. walnuts
1 tsp. baking soda
1 tsp. vanilla
4 1/2 c. flour

Mix ingredients together. Shape dough into long tubes and wrap in wax paper. Keep in refrigerator for a couple hours. Then take out and slice into desired thickness. Put on cookie sheets and bake at 350° until light brown.

Mrs. Fred Wegner

FROZEN COOKIES

1 lb. butter, softened
1 c. brown sugar
1 c. sugar
3 eggs
1 tsp. soda
1 tsp. cinnamon
4 c. plus flour
1 c. almonds, chopped

Mix ingredients together. Form into 3 rolls and let stand overnight. Bake the next morning. Slice thin and bake at 400° until lightly brown, 10 to 12 minutes.

Elma Koch

GERMAN SWEET CHOCOLATE COOKIES

1 c. butter (do not substitute)
1 bar German sweet chocolate, grated
1 1/4 c. sugar
2 eggs
2 c. flour
2 tsp. baking powder

Cream butter and sugar. Add grated chocolate; mix well. Beat in eggs. Stir in flour. Chill until firm enough to roll. Roll thin; sprinkle with sugar and cut with a 1 1/2-inch or

2-inch round cutter. (A small mushroom can, both ends cut out, works fine.) Bake at 350° about 8 to 10 minutes. Do not brown.

Meta Larsen

GRAHAM CRACKER COOKIES

1 c. butter
1 c. brown sugar
1 c. chopped pecans

Butter jelly roll pan lightly and line with graham crackers. Boil butter and brown sugar for 2 minutes. Add chopped pecans. Pour over crackers and spread evenly. Bake at 350° for 10 minutes. Cut while hot and place on wax paper to cool.

Mrs. Donald Schmidt

GINGERETTES

(Cookies)

1 c. sugar
3/4 c. shortening
1 egg, beaten
1/2 c. molasses
2 c. flour
1 tsp. salt
2 tsp. soda
1 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves

Cream shortening; add sugar gradually. Beat in egg and molasses. Blend in sifted dry ingredients. Chill. Roll into small balls. Dip in sugar. Do not press down. Bake at 350° for 10 minutes.

Ellen Kumbalek

HO HO BARS

1 pkg. devil's food cake mix
1 small can evaporated milk (5 oz.)
2/3 c. Crisco
3/4 c. sugar
1/2 c. butter
2 tsp. vanilla
dash of salt
1 can chocolate frosting

Prepare cake mix following directions. Take out enough batter for 6 cupcakes. Bake cake in jelly roll pan, 10 x 15-inches. Bake at 350° for 15 to 20 minutes.

Mix together all other ingredients except the frosting. Beat for 10 to 15 minutes or until creamy. Spread on cool cake.

Last, warm a can of chocolate frosting and spread on cooled cake on top of filling.

Audrey Stever and
Elaine Weekes

MELT IN YOUR MOUTH COOKIES

1 c. sugar
1 c. powdered sugar
1 c. margarine
1 c. oil
2 eggs
4 c. flour
1 tsp. soda
1 tsp. cream of tartar
1/2 tsp. salt
1 tsp. vanilla

Mix sugar, powdered sugar, margarine and oil good. Add eggs and beat. Mix in remaining ingredients. Shape into small balls. Put on ungreased cookie sheet. Press down with sugared glass. Bake at 350°. Watch closely. Do not let them brown.

Shirley Gaedtke

CRISP MOLASSES DROP COOKIES

1 c. brown sugar
3/4 c. shortening
1 egg, beaten
1/2 tsp. cloves
1 tsp. ginger
1 tsp. cinnamon
2 1/4 c. flour
2 tsp. baking soda
1/4 c. molasses
1/2 tsp. salt

Cream shortening and sugar to blend. Add beaten egg. Mix in molasses and dry ingredients. Chill several hours. Drop by spoonfuls on cookie sheet. Flatten with a glass dipped in sugar. Bake at 375° for 10 to 12 minutes.

Mattie Belgum

DECORATED MOLASSES COOKIES

1 c. shortening
1 1/2 c. brown sugar
1 c. molasses
2 eggs
1 tsp. salt
1 tsp. cinnamon
1 tsp. cloves
1 tsp. ginger
1 tsp. nutmeg
4 1/2 c. flour
1 1/2 tsp. baking soda

Beat shortening, sugar, molasses, eggs, salt, cinnamon, cloves, ginger and nutmeg in large bowl. Mix in flour and baking soda. Refrigerate 4 hours.

Roll 1/3 of dough 1/8-inch thick on lightly floured

board. Cut into shapes. Bake at 350° for 6 to 8 minutes. May decorate with frosting.

Audrey Laabs

MONSTER COOKIES

6 eggs
1 lb. brown sugar
2 c. white sugar
2 tsp. vanilla
2 tsp. corn syrup
4 tsp. soda
1/2 lb. peanut butter (3 c.)
9 c. oatmeal
1/2 lb. chocolate chips
1/2 lb. M&M's

Mix ingredients together in very large bowl. Drop by spoonfuls onto sheets. Bake at 350° approximately 12 minutes.

These cookies freeze well. Excellent recipe for large groups.

Ellen Seal

NO-BAKE DIABETIC COOKIES

1 stick margarine
1/2 c. milk
1 sq. unsweetened chocolate
1 c. ground dates
1 c. ground raisins
1 c. chopped nuts
1/2 c. peanut butter
1 tsp. liquid sweetener
3 c. quick-cooking oats
1 tsp. vanilla

Cook 1 minute the margarine, milk and chocolate, stirring while cooking. Add rest of ingredients and stir well. Pat out the mixture in small patties on wax paper. Do NOT bake. These may be frozen.

Lucile Holtz

OATMEAL COOKIES

1/2 c. brown sugar
1/2 c. white sugar
1 c. soft shortening
2 eggs, unbeaten
1 tsp. vanilla
1/2 c. milk (sweet or sour)
1 1/2 tsp. cinnamon
1 tsp. salt
1 tsp. soda
2 c. quick-cooking oatmeal
2 c. sifted flour
1 1/2 c. raisins
3/4 c. chopped nuts

Cream shortening and sugars. Add eggs and vanilla and beat until smooth. Then add milk, cinnamon, salt, soda and oatmeal. Beat again and add flour, raisins and nuts. Drop by

teaspoonful on cookie sheet. Bake at 350° until brown, about 10 to 12 minutes.

Ellen Kumbalek

SPANISH PEANUT COOKIES

1 c. shortening
1 c. brown sugar
1 c. sugar
4 Tbsp hot water
1 tsp. baking soda
1 tsp. baking powder
2 eggs
2 c. flour
2 c. quick oatmeal
2 c. corn flakes
1 c. salted Spanish peanuts

Mix all ingredients together and drop by teaspoonfuls on greased cookie sheet. Bake 15 to 20 minutes in a 350° oven.

Leona Hoefner

POTATO CHIP COOKIES

1 c. oleo
1 c. sugar
1 c. brown sugar
2 eggs
1 tsp. vanilla
2 1/2 c. flour
1 tsp. baking soda
2 c. crushed potato chips**
1 c. butterscotch chips

Cream shortening and sugars. Add eggs and vanilla; mix. Add flour mixed with soda. Fold in potato chips and butterscotch chips. Drop by spoon onto cookie sheet. Bake 10 minutes at 375°.

**It takes 1 bag from a double box. Crush them right in the bag with your hands.

Mabel Bruss

SILVER BELL COOKIES

3/4 c. butter
3/4 c. sugar
3 eggs, well beaten
2 1/4 c. all-purpose flour
3 tsp. baking powder
1/4 tsp. salt
4 Tbsp. milk
1 tsp. vanilla or 1/2 tsp. almond flavor

Cream shortening and work in half of the sugar. Add the beaten eggs and remainder of the sugar. Beat well until fluffy. Mix and sift the dry ingredients twice to be sure well mixed. Add to the creamed mixture. Chill dough.

Roll out to 1/4-inch thickness; cut with a bell shaped

cookie cutter. Bake 8 to 10 minutes in a 300° oven. Remove and cool on a rack. Frost with boiled frosting or a powdered sugar frosting. Sprinkle with silver candies before frosting is dry. Any size cookie sheet may be used.

Adelaide Jergenson

PASTEL SPRITZ

1 1/2 c. margarine
1 c. sugar
1 (3 oz.) pkg. strawberry gelatin**
1 egg
1 tsp. vanilla
3 1/2 c. flour
1 tsp. baking powder

Cream margarine, sugar and gelatin until light and fluffy. Blend in egg and vanilla. Add combined dry ingredients. Mix well. Force dough through cookie press onto ungreased cookie sheet. Bake at 400° for 8 to 10 minutes or until edges are very lightly browned. Makes approximately 10 dozen cookies.

**May use any flavor depending on what color you want the cookie to be.

Judy Gueldner

AMISH SUGAR COOKIES

1 c. oil
1/2 lb. butter (room temperature)
1 c. powdered sugar
1 c. granulated sugar
2 eggs
1/2 tsp. lemon extract
1 tsp. baking soda
1 tsp. cream of tartar
1/2 tsp. cardamom
1 tsp. salt
4 1/2 c. flour

Cream oil, butter, powdered sugar and granulated sugar. Add and blend well the eggs and lemon extract. Sift the baking soda, cream of tartar, cardamom, salt and flour. (Note: If flour is not sifted, use only 4 cups flour.) Form into balls and roll in sugar. Place on cookie sheet; flatten with glass. Bake at 350° for 12 to 15 minutes. Makes large recipe.

Irene Horstman

OLD-FASHIONED SUGAR COOKIES

1 c. margarine
1 c. sugar
1 c. powdered sugar
2 eggs, beaten
1 c. oil
1/2 tsp. salt
2 tsp. vanilla
1 tsp. baking soda
1 tsp. cream of tartar
4 1/4 c. flour

Cream together sugars and margarine. Add beaten eggs and salt. Beat in oil and vanilla. Add flour sifted with baking soda and cream of tartar. Mix well. Refrigerate to set. Take a piece of dough the size of a walnut. Place on cookie sheet. Press down with a glass dipped in sugar. Bake at 350° for 8 to 10 minutes.

Mattie Belgum and
Ottilia Pfingsten

SUGAR COOKIES

1 c. margarine or butter
1 c. sugar
1 c. powdered sugar
2 eggs
2 tsp. vanilla
1 tsp. cream of tartar
1 tsp. baking soda
1/2 tsp. salt
3/4 c. salad oil

Cream together shortening and sugars. Add eggs and beat well. Sift together flour, cream of tartar, baking soda and salt. Add salad oil, vanilla and flour. Chill dough overnight.

Make small balls and roll in granulated sugar. Place on ungreased cookie sheet. Flatten with a glass. Bake at 350° for about 10 minutes. Makes about 9 dozen.

Note: For Christmas cookies, colored sugar can be used.

Ruth Rosinsky

THICK N' CHEWY COOKIES

1/2 c. butter, softened
1 c. brown sugar
1 c. granulated sugar
3 eggs
1 tsp. vanilla
2 c. peanut butter
4 1/2 c. oatmeal
2 tsp. baking soda
1 c. M&M's
1 c. raisins
1 c. chocolate chips

Beat butter and sugars until fluffy. Beat in eggs,

vanilla and peanut butter. Stir in oatmeal and candies. Bake at 350° for 8 to 10 minutes.

Linda Verlinden

WHOLE WHEAT CHOCOLATE CHIP COOKIES

1/2 c. granulated sugar
1/2 c. packed brown sugar
1/3 c. margarine or butter, softened
1/3 c. shortening
1 egg
1 tsp. baking soda
1 tsp. vanilla
1/2 tsp. salt
1 1/2 c. whole wheat flour
1 (6 oz.) pkg. semi-sweet chocolate chips

Mix sugar, margarine, shortening, egg and vanilla. Stir in remaining ingredients. Drop by rounded teaspoonful about 2-inches apart on ungreased cookie sheet. Bake at 375° until light brown, 8 to 10 minutes. Cool slightly before removing from cookie sheet. Makes 3 1/2 dozen cookies.

Lori Olson

YUMMY COOKIES

1 c. butter
1 c. sugar or 1/2 c. honey
1 c. brown sugar
1 c. peanut butter
2 eggs
1 tsp. vanilla
2 tsp. baking soda, diluted in 1 tsp. water
5 c. oatmeal
12 oz. chocolate chips

Drop cookie dough onto ungreased cookie sheet. Bake at 350° for 8 to 10 minutes.

Linda Verlinden

GRANDMA'S APPLE-NUT SQUARES

1 egg, beaten
3/4 c. sugar
1/2 tsp. vanilla
1/2 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 c. chopped, unpared tart apples
1/2 c. chopped walnuts

Combine egg, sugar and vanilla. Sift together dry ingredients; add to egg mixture and blend well. Stir in apples and nuts. Spread in 8 x 8-inch pan, greased. Bake 30 minutes in a 350° oven. Cut in squares. Serve warm with ice cream.

Meta Larsen

BABE RUTH BARS

1/4 c. sugar
1/2 c. brown sugar
1 c. white Karo syrup
1 c. peanut butter
1 c. Spanish peanuts
6 c. corn flakes
1 (12 oz.) pkg. milk chocolate chips

Place sugar, brown sugar and Karo syrup in saucepan and bring to a boil. Remove from heat and add the peanut butter and stir. Then add the corn flakes and peanuts. Press in 10 x 15-inch pan and frost with melted chocolate chips.

Connie Allen

BABE RUTH BARS

1 c. sugar
1 c. white syrup
4 Tbsp. oleo
1 c. peanut butter
7 c. corn flakes
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips

Boil sugar, white syrup and oleo together for 1 minute. Stir in peanut butter. Pour this mixture over corn flakes which have been placed into a greased bowl. Spread and pat down in 9 x 13-inch greased pan. Cover with chocolate chips and butterscotch chips, melted, or any favorite chocolate frosting.

Mrs. Donald Schmidt

BAKED APPLE SQUARES

3 eggs
1 3/4 c. sugar
2 c. flour
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. baking powder
1 c. cooking oil
1 tsp. vanilla
2 1/2 c. diced apples

Beat eggs. Add sugar gradually, beating until light and fluffy. Add dry ingredients, oil and vanilla. Fold in apples. Bake in 13 x 9 x 2-inch pan (greased) at 350° for 40 to 45 minutes.

You can use a glaze. I usually mix 1/2 cup sugar, 1/2

teaspoon cinnamon and 1/2 chopped nuts. Sprinkle on top before baking.

Shirley Krieser

BROWNIES

(Cake-Type)

1 c. Crisco oil
4 (1 oz.) packets Nestle's unsweetened chocolate
1 1/2 c. sifted enriched flour
1 tsp. baking powder
1 tsp. salt
4 eggs
2 c. sugar
2 tsp. vanilla
1 c. broken or chopped walnuts
1 pkg. chocolate chips

Beat eggs until light; add sugar, then oil and chocolate and blend. Add flour, baking powder, salt (premixed), vanilla and nuts; mix well. Pour in pan. Sprinkle chocolate chips over batter. Bake at 350° for 30 to 35 minutes in a 9 x 13-inch pan, greased and floured. Cool and cut in squares. No need to frost.

Note: I use 1 1/2 cups sugar, tastes fine. I also chop nuts very fine.

Myrna Seidl

DEEP DISH BROWNIES

3/4 c. butter or margarine, melted
1 1/2 c. sugar
1 1/2 tsp. vanilla
3 eggs
3/4 c. unsifted all-purpose flour
1/2 c. cocoa
1/2 tsp. baking powder
1/2 tsp. salt

Blend melted butter or margarine, sugar and vanilla in mixing bowl. Add eggs; beat well with spoon. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture until well blended. Spread in greased 8-inch square pan. Bake at 350° for 40 to 45 minutes or until brownie begins to pull away from edges of pan. Cool and cut into squares.

Sandy Brooks

BROWNIES DELECTABLE

1 1/2 c. butter
3 c. sugar
1 Tbsp. vanilla
5 eggs
1 1/2 c. flour
1 c. cocoa
1/2 Tbsp. salt
1 c. nuts

Cream butter. Add sugar, vanilla and beaten eggs. Sift flour, cocoa and salt together. Add to creamed mixture. Add nuts. Pour into large greased pan (cookie pan). Bake at 350° for 30 minutes.

Ellen Seal

DISAPPEARING MARSHMALLOW BROWNIES

1 c. butterscotch chips
1/2 c. margarine
1 1/2 c. flour
2/3 c. brown sugar
2 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
2 eggs
2 c. miniature marshmallows
2 c. chocolate chips
1/2 c. chopped nuts

Melt butterscotch chips and margarine, stirring constantly. Remove and cool to lukewarm. Add dry ingredients, vanilla and egg to butterscotch mixture. Fold marshmallows, chocolate chips and nuts into batter. Spread in a greased 9 x 13-inch pan. Bake at 350° for 20 to 25 minutes. Do NOT overbake. Center will be jiggly, but becomes firm upon cooling.

Ellen Kumbalek

FUDGY BROWNIES

2 sq. baking chocolate
1 stick butter
1 c. sugar
2 eggs
1/2 tsp. vanilla
1/4 c. flour
1 c. walnuts (chop, but leave rather chunky)

Melt the chocolate and the butter together. When melted, remove from heat and add the sugar, the eggs and vanilla; beat well. Stir in the flour and the walnuts. Turn into buttered 8 x 8-inch pan. Bake at 325° for 40 minutes.

Mae Mueller

CHOCOLATE CARAMEL BARS

14 oz. pkg. (about 50) light caramels
1/3 c. evaporated milk
1 pkg. German chocolate cake mix
3/4 c. butter or margarine, melted
1/3 c. evaporated milk
1 c. chopped nuts
6 oz. pkg. chocolate chips

Preheat oven to 350°. Grease and flour 13 x 9-inch pan Combine in heavy saucepan the caramels and milk. Cook over lo heat, stirring constantly, until caramels are melted. Kee warm.

Combine in a large bowl the remaining ingredients excep the chocolate chips. By hand, stir until dough holds together Press 1/2 of the dough into the prepared pan. Reserve remain ing dough for topping. Bake at 350° for 6 minutes. Sprinkl chocolate chips over the baked crust. Spread caramel mixtur over all. Crumble the reserved dough over caramel mixture Bake for 15 to 20 minutes. Cool completely. Makes about dozen bars.

Betty Wilsmann

CHOCOLATE CARAMEL BARS

50 caramels (Kraft)
8 Tbsp. evaporated milk
2 c. flour
2 c. quick oatmeal
1 c. brown sugar
2 tsp. baking soda
1/2 tsp. salt
1 c. melted butter or oleo

Melt caramels and evaporated milk in top of doubl boiler. Cool slightly. Mix remaining ingredients together Pat half in 9 x 13-inch pan. Bake 15 minutes in a 325° oven.

Spread caramel mixture over baked crust. Sprinkle 1 cu chocolate chips over caramel mixture. Spread rest of crumb over chocolate chips. Bake about 20 minutes at 325°.

Lucile Holtz

CHOCOLATE-COCONUT BARS

1 stick butter or oleo
1 1/2 c. graham cracker crumbs
1 (14 oz.) Eagle Brand condensed milk
1 (6 oz.) pkg. chocolate chips
coconut (enough to lightly cover)
3/4 c. chopped nuts

Melt butter in bottom of 9 x 12-inch pan. Spread graham cracker crumbs on top of butter; evenly spread milk over crumbs. Sprinkle chips on top of milk. Sprinkle coconut on top of chips. Put nuts on top of coconut. Gently press in pan. Bake at 350° for 25 to 30 minutes.

Helen Brunner

CHOCOLATE MALT BARS

Crust:

1 c. flour
2/3 c. margarine
2/3 c. brown sugar

Mix together and put in 9 x 13-inch pan. Bake 10 minutes at 350°.

3 eggs, beaten
1/2 c. sugar
1/4 c. flour
1 tsp. baking powder
1 c. coconut
1/4 tsp. salt
1 tsp. vanilla
3/4 c. chocolate malt powder
1/2 c. chopped nuts

Beat eggs. Add sugar, flour, baking powder, salt and malt powder. Mix well; add nuts and coconut. Blend. Pour mixture over baked crust and bake 25 minutes at 350°. When cool, frost with:

3 Tbsp. chocolate malt powder
3 Tbsp. hot coffee or enough to blend
2 Tbsp. butter
1 1/2 c. powdered sugar

Mix well and frost bars.

Mattie Belgum

CHOCOLATE REVEL BARS

Crust Mixture:

1 c. butter
2 eggs
2 1/2 c. flour
2 c. brown sugar
2 tsp. vanilla
1 tsp. soda
3 c. oatmeal
1/2 tsp. salt

Filling:

12 oz. chocolate chips
2 Tbsp. butter
1 c. walnuts, chopped
15 oz. sweetened condensed milk
1 tsp. vanilla
salt

Cream butter and brown sugar; mix in eggs and vanilla. Add flour, soda and salt. Stir in oatmeal. Spread 2/3 of mixture in greased jelly roll pan and save 1/3 of mixture for topping.

Filling: Mix chocolate chips, sweet milk, butter and salt and melt in double boiler until smooth. Add nuts and vanilla. Put filling over crust in pan. Dot the top with remaining crust mixture. Bake at 350° for 25 to 30 minutes.

Shirley Gaedtke

COCONUT ISLANDS

2 c. sifted flour
1/2 tsp. soda
1/2 tsp. salt
3 sq. unsweetened chocolate
1/4 c. strong coffee
1/2 c. butter or margarine
1 c. firmly packed brown sugar
1 egg
1/2 c. thick sour cream
1/3 c. chopped coconut

Sift flour, soda and salt. Set aside. Melt chocolate and coffee in small saucepan over low heat. Cool. Cream butter and brown sugar, creaming well. Blend in egg and chocolate mixture. Blend well. Add dry ingredients alternately with sour cream to creamed mixture, beginning and ending with dry ingredients. Blend thoroughly after each addition. Stir in coconut. Drop by rounded teaspoonfuls on greased baking sheet. Bake at 375° for 10 to 15 minutes. Frost warm and sprinkle with coconut.

Mrs. Robert Krieser

CREAMED CHEESE BARS

Crust:

2 c. flour
2/3 c. oleo
2/3 c. brown sugar
1 c. nuts

Filling:

2/3 c. sugar
2 (8 oz.) pkg. cream cheese
4 Tbsp. milk
2 eggs
1 Tbsp. lemon juice
1 tsp. vanilla

Crust: Mix and save 1 1/2 cups for the top. Line 13 x 9 x 2-inch pan with balance of crumbs. Bake 15 minutes at 350°. Cool.

Filling: Mix ingredients and pour over cooled crust. Sprinkle saved 1 1/2 cups crumbs over top. Bake 25 minutes at 350°.

Louise Zigmund

EASY CRESCENT CHEESE DESSERT

2 pkg. Pillsbury crescent rolls
2 (8 oz.) pkg. cream cheese (room temperature)
1 egg, separated
1 1/4 c. sugar, divided
1 tsp. vanilla
1 tsp. cinnamon
1/4 c. pecans

Preheat oven to 350°. Open 1 package of crescent rolls. Lay on bottom of 9 x 13-inch greased pan. Press perforations closed to form bottom crust.

Beat cream cheese, egg yolk, 1 cup sugar and vanilla until creamy. spread over rolls. Lay other package of crescent rolls on top to form crust. Beat egg white until stiff and spread roll layer. Mix 1/4 cup sugar, cinnamon and nuts. Sprinkle over egg whites.

Elaine Heckes

HAWAIIAN FRUIT SQUARES

3/4 c. all-purpose flour
1 tsp. baking powder
1/4 tsp. salt
3/4 c. sugar
2 eggs
1/2 c. crushed pineapple, drained
1/2 c. chopped dates
1/2 c. chopped walnut or pecans
1/2 c. flaked coconut
confectioners sugar

In large mixer bowl, combine flour, baking powder, salt, sugar and eggs. Blend well at low speed. Fold in remaining ingredients except confectioners sugar. Spread in greased

9-inch square pan. Bake at 350° for 25 to 30 minutes. Cool slightly. Cut into 36 squares. Roll in confectioners sugar.

Shirley Krieser

HEIDI BARS

1 c. softened margarine or butter
1 c. brown sugar
1 egg
1 1/2 c. oatmeal
1 1/4 c. flour
1 tsp. baking soda
1/2 tsp. salt
1 tsp. vanilla

Mix together the ingredients. Pat 2/3 of this mixture in greased 9 x 13-inch pan to make crust. Over slow heat, melt 1 cup chocolate chips with 1 can sweetened condensed milk and 1 tablespoon butter. Pour chocolate mixture over crust. Sprinkle remaining crust mixture over top and bake at 350° for 25 minutes.

Sandy Brooks

LEMON BARS

2 c. flour
1 c. oleo
1/2 c. powdered sugar
3 Tbsp. lemon juice
4 eggs, beaten
2 c. sugar
4 Tbsp. flour
1 tsp. baking powder
6 Tbsp. lemon juice

Blend together the flour, oleo, powdered sugar and lemon juice. Press into 9 x 13-inch pan. Bake 10 minutes at 350°. Beat 4 eggs and set aside.

Mix 2 cups sugar, 4 tablespoons flour, 1 teaspoon baking powder and 6 tablespoons lemon juice. Combine with eggs (3/4 cup coconut, optional). Pour mixture over hot crust and bake an additional 25 minutes at 350°. Dust with powdered sugar and cut into bars.

Louise Zigmund

MARBLE SQUARES

2 c. flour
2 c. sugar
1 2 c. butter
1/2 c. sour cream
1 tsp. soda
1/2 tsp. salt

1 1/2 sq. chocolate
2 eggs
6 oz. bag chocolate chips

Filling:

8 oz. cream cheese, softened
1/3 c. sugar
1 egg

Melt butter and chocolate squares over water and medium heat. Add flour and sugar and beat well; add sour cream, eggs, soda and salt. Pour into greased and floured 10 x 15-inch jelly roll pan. Drop spoonfuls of cream cheese filling evenly on top of chocolate mixture. Run knife throughout for marble effect. Sprinkle chocolate chips on top. Bake at 375° for 25 to 30 minutes or until toothpick comes out clean. Cool and cut into squares.

Patricia Nickels

MARY ANN BARS

1 c. shortening (may be part butter)
1 3/4 c. sugar
2 eggs
1 c. molasses
1 1/2 c. buttermilk
1 Tbsp. baking soda
1 tsp. salt
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
4 1/2 c. flour
3 c. chopped raisins
1 c. chopped nuts

Beat shortening, sugar and eggs. Add molasses. Sift flour and spices. Add alternately with buttermilk. Add raisins and nuts. Bake in greased and floured 9 x 13-inch pan at 350° for 30 to 35 minutes.

Erna Laabs

MELT-AWAY BARS

1 egg, separated
2 c. all-purpose flour
1 c. sugar
1 c. butter or margarine, softened
1 tsp. vanilla
1 c. chopped walnuts
colored sugar

In large mixer bowl, combine egg yolk and remaining ingredients except walnuts and colored sugar. Blend well at low speed. Stir in 1/2 cup walnuts; mix thoroughly. Spread in ungreased 15 x 10-inch jelly roll pan. Beat egg white until frothy; spread over bars. Sprinkle with remaining nuts and

colored sugar. Bake at 350° for 25 to 30 minutes. Cool slightly; cut in bars.

Shirley Krieser

MIDNIGHT MADNESS

1 1/2 c. firm packed brown sugar
1/2 c. butter or margarine, softened
1 1/2 tsp. vanilla
2 eggs
1 3/4 c. flour
2 tsp. baking powder
dash of salt
2 oz. unsweetened chocolate, melted and cooled
1 can (15.75 oz.) ready-to-spread caramel pecan frosting

Topping:

1 c. sugar
5 Tbsp. butter
1/3 c. milk
1 c. semi-sweet chocolate chips

In mixing bowl, cream brown sugar and shortening until light and fluffy; blend in vanilla and eggs. Mix well. Into another bowl, sift together flour, baking powder and salt. Stir into brown sugar mixture, mixing well. Divide dough in half; add chocolate to 1/2 of dough. Drop each dough by large tablespoons in random pattern in greased 9 x 13-inch pan. Bake at 350° for 17 to 22 minutes or until golden brown. Cool on rack. When cool, spread caramel pecan frosting over bars. Place pan in freezer about 30 minutes.

Meanwhile, prepare topping. In saucepan, combine sugar, butter and milk. Bring to boil 1 minute; stir constantly. Remove from heat and add chocolate chips. Stir until melted and smooth. Pour over bars; refrigerate about 30 minutes before cutting into 1 1/2-inch squares. Store in refrigerator. Makes 48 bars.

Elaine Weekes

MOUNDS BARS

20 graham crackers, rolled
1 4 c. sugar
1/4 c. soft butter or oleo

Mix together and pat into 9 x 9-inch greased pan.

1 can sweetened condensed milk
1 (8 oz.) pkg. flaked coconut

Mix together; pour over crust. Bake in a preheated 325° oven.

1 (6 oz.) pkg. chocolate chips
1 Tbsp. peanut butter

Melt chips and peanut butter in double boiler or microwave. Blend together; spread over top of filling. Cool.

Sandy Brooks

NONNY'S NORTH DAKOTA BARS

1/2 c. evaporated milk
1 1/2 bags (14 oz.) Kraft caramels (60 light)
1 1/2 c. margarine
1 1/2 c. brown sugar
2 c. flour
2 c. quick oatmeal
1 tsp. baking soda
1 c. chocolate chips
1/2 c. chopped walnuts

Melt caramels and milk over hot water. Meanwhile, mix margarine and sugar and add dry ingredients. Pat 1/2 ingredients into buttered 9 x 13-inch pan. Bake at 350° for 10 minutes.

Sprinkle chocolate chips and nuts over baked crust. Spread caramel mixture on top. Sprinkle remaining dry mixture over caramels. Bake 20 minutes at 350°.

Miriam Unke

NUT GOODY BARS

1 (12 oz.) pkg. chocolate chips
1 (12 oz.) pkg. butterscotch chips
1 c. smooth peanut butter
1 c. small marshmallows
1 c. nuts (optional)

Melt the chocolate chips, butterscotch chips and peanut butter in double boiler. Let cool slightly before you add marshmallows. Put in buttered 9 x 13-inch pan. Put in refrigerator to set.

Elma Koch

OH HENRY BARS

4 c. oatmeal
1 c. shortening
1 c. brown sugar
1/2 c. white sugar

Mix and press into a 10 x 15-inch jelly roll pan. Bake at 350° for 10 minutes. (It may not be firm when taken from the oven, but it will become firm.)

Topping: Melt 1 cup chocolate chips with 3/4 cup chunky peanut butter. Spread evenly over cooled mixture. Cut into bars and refrigerate.

Lorina Eslinger

ORANGE DATE SQUARES

1 c. brown sugar
3/4 c. shortening
2 eggs
2 tsp. vanilla
2 Tbsp. hot water
1 tsp. baking soda
1 3/4 c. flour
1 (8 oz.) pkg. dates, cut
1/2 c. sugar
1 c. water
1 c. candy orange slices, cut up fine

Cook dates, water and 1/2 cup sugar until soft, then add orange slices and cool. Cream shortening and sugar; add eggs and vanilla. Dissolve baking soda in hot water and add to mixture. Add flour and beat well. Spread half of dough in bottom of pan. Spread filling over this, then put over rest of dough. Bake at 350° for 25 minutes. Cool and sprinkle with powdered sugar. Use 15 1/2 x 10 1/2-inch jelly roll pan.

Lydia Kumbalek

PEANUT BUTTER BARS

2 c. graham cracker crumbs
3 1/2 c. powdered sugar
1 1/2 c. peanut butter
2 sticks (1 c.) melted butter or margarine
2 c. chocolate chips

Mix together in a large bowl graham cracker crumbs and powdered sugar. Add remaining (not chips) ingredients. Press into 9 x 13-inch pan.

Melt 2 cups chocolate chips; spread on top. Cut into squares before chocolate fully hardens. May be refrigerated, but not necessary.

Mary Ann Peitersen

PEANUT BUTTER BARS

1 c. brown sugar
1 c. white syrup
2 c. peanut butter
6 c. Rice Krispies
1 pkg. (6 oz.) chocolate chips

Boil sugar and syrup until sugar is dissolved. Add 2 cups peanut butter. Put Rice Krispies in large bowl and pour sugar and syrup and peanut butter mixture over; mix well. Pat in a 9 x 12-inch cake pan. Melt chocolate chips and spread over top.

Mrs. Robert Krieser

POPPY SEED BARS

Crust:

2 c. graham cracker crumbs
2 Tbsp. sugar
1/2 c. melted butter

Mix together and pat in 9 x 13-inch pan.

2 eggs, beaten
3/4 c. brown sugar
1 c. sour cream
1 tsp. vanilla
1/4 c. poppy seed

Mix all together and put on top of crust. Bake at 350° for 30 minutes. While still a little warm, put on the following frosting:

2 oz. cream cheese
2 Tbsp. milk
3/4 c. powdered sugar

Cream together until smooth; spread on bars. Sprinkle 1/2 teaspoon poppy seed on top.

Erna Hoeffner

PUMPKIN BARS

2 c. flour
1 2/3 c. sugar
2 tsp. baking powder
1 tsp. baking soda
2 tsp. cinnamon
1 tsp. salt
1 c. oil
4 eggs

Mix all together and add 1 (16 ounce) can of pumpkin. Mix well and pour into greased jelly roll pan. Bake 25 minutes

at 350°.

Frosting:

3 oz. cream cheese, softened
1/2 c. oleo
1 tsp. vanilla
2 c. powdered sugar
1 tsp. cinnamon

Beat cream cheese and oleo. Add vanilla, powdered sugar and cinnamon. Beat well and spread on cooled bars.

Sandy Brooks

REESE'S BARS

2 c. peanut butter
1 c. graham cracker crumbs
2 c. powdered sugar
1/2 c. oleo
1 tsp. vanilla
pinch of salt

Mix well and press into 9 x 13-inch pan. Melt 12 ounces chocolate chips and 2 tablespoons butter. Spread over peanut butter mixture. Chill.

Sandy Brooks

RICE KRISPIES

1/2 c. sugar
1/2 c. white syrup
3/4 c. peanut butter
1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
3 to 5 c. Rice Krispies

Boil sugar and syrup until sugar is melted. Remove from heat. Add peanut butter; mix well. Add Rice Krispies; mix well. Press into buttered 9 x 12-inch pan.

Melt chocolate and butterscotch chips; spread on top of Rice Krispies. Cool and cut to desired size pieces.

Mrs. Donald Hansen

ROCKY-ROAD SQUARES

12 oz. pkg. semi-sweet chocolate morsels
14 oz. can sweetened condensed milk
2 Tbsp. butter
2 c. blanched peanuts (cocktail peanuts)
10 1/2 oz. pkg. miniature white marshmallows

In top of double boiler over very low heat, melt chocolate with condensed milk and butter. Remove from heat. In

large bowl, combine nuts and marshmallows. Fold in the chocolate mixture. Spread in a waxed paper-lined 9 x 13-inch pan. Chill 2 hours or until firm. Remove candy from pan as one whole piece, then peel off the waxed paper. Cut into squares. Cover; store at room temperature. Makes 40 squares.

Shirley Kreie

SCOTCH TREATS

1 c. butterscotch pieces
1/2 c. peanut butter
3 c. Rice Krispies

Melt butterscotch pieces and peanut butter over hot (not) boiling water. Stir until blended. Remove from heat; pour over cereal and stir until well coated. Press into well buttered 9 x 9-inch pan and let stand until firm,. Cut into 1 1/2-inch squares.

Lucille Holtz

SEVEN LAYER BAR

1 stick margarine
2 c. crushed graham crackers

Melt margarine in 9 x 13-inch pan. Mix well with crackers and pat evenly in pan. Sprinkle over:

1 pkg. chocolate chips
1 pkg. butterscotch chips
1 c. coconut
1 c. chopped nuts

Dribble over 1 can Eagle Brand milk. Bake 30 minutes at 350°.

Leona Hoefner

SOUR CREAM APPLE BARS

1 yellow cake mix (reserve 2/3 c. for topping)
1 stick margarine, melted
3 c. thinly sliced baking apples
2 eggs, slightly beaten
2 c. sour cream

Topping:

2/3 c. reserved cake mix
1/4 c. brown sugar
1 tsp. cinnamon

Set aside 2/3 cup yellow cake mix. Mix remainder of cake mix with melted margarine and put into 9 x 13-inch pan. Arrange apples in rows over crust. Combine eggs and sour cream; pour over apples.

Mix topping ingredients. Sprinkle over all. Bake at 350° for 25 to 30 minutes.

Brenda Behnke

SPEEDY LITTLE DEVILS

1 box Duncan Hines Deluxe II devil's food cake mix
1 stick margarine, melted
3/4 c. creamy peanut butter
1 (7 oz.) jar marshmallow cream

Combine melted margarine and dry cake mix. Reserve 1 1/2 cups for top crust. Pat remaining crumb mixture into ungreased 9 x 13-inch pan. Top this with combined peanut butter and marshmallow cream. Spread evenly. Crumble remaining mixture over that. Bake 20 minutes at 325°.

Eva Mueller

SPRINKLE BARS

2 c. graham crackers, crushed
3/4 c. butter

Melt butter and pat with crackers in jelly roll pan. Sprinkle:

1 c. coconut
1/4 to 1/2 c. nuts
1 c. butterscotch chips
1 c. chocolate chips

Pour 1 (14 ounce) can sweetened condensed milk on top of all. Bake at 325° for 25 minutes.

Sandy Brooks

TOFFEE BARS

40 soda cracker squares
1 c. butter
1 c. brown sugar
12 oz. chocolate chips

Layer cracker squares in jelly roll pan. Boil butter and brown sugar 3 minutes. Pour butter and sugar mixture over crackers. Bake at 400° for 5 minutes. Cover with chocolate

chips. Let stand 5 minutes and spread. Sprinkle with nuts. Cut while warm.

Sandy Brooks

TRIPLE LAYER BARS

whole club crackers
3/4 c. sugar
1/2 c. brown sugar
1 c. crushed graham crackers
1 stick butter or margarine
1/4 c. milk

Line a 9 x 13-inch greased pan with whole club crackers. Bring remaining ingredients to a slow boil and boil 4 minutes. Pour over the crackers. Put on another layer of club crackers.

Melt 1/2 cup semi-sweet chocolate chips, 1/2 cup butterscotch chips and 3/4 cup peanut butter. Pour over crackers and spread. Let cool and cut into bars.

Connie Allen

ANGEL FOOD TOPPING

1 pkg. instant vanilla pudding
1 c. crushed pineapple
2 pkg. Dream Whip

Mix vanilla pudding and pineapple. Let stand 5 minutes. Beat Dream Whip according to directions on package. Fold into pineapple mixture. Serve over angel food cake.

Lucille Holtz

BAKER'S CREAM FROSTING

3/4 c. milk
1 Tbsp. plus 2 1/2 tsp. cornstarch
3/4 c. granulated sugar
1/2 c. soft butter or margarine
1/4 c. shortening
1 tsp. vanilla

Combine milk and cornstarch. Microwave 1 1/2 minutes on High. Stir. Microwave 30 seconds more on High. Mixture will be thickened. Allow this to cool.

Cream butter, sugar and shortening together. Add thickened milk and vanilla. Beat this hard with a mixer until thick.

Enough for a 9 x 13-inch size cake. Double the recipe for a layer cake.

Susan Kempfert

CHOCOLATE MARSHMALLOW FROSTING

1 egg white, unbeaten
3/4 c. sugar
2 1/2 Tbsp. cold water
1/4 tsp. cream of tartar
1/2 tsp. vanilla

Put in top dish of double boiler while water is boiling and beat on water until desired thickness. Add 5 marshmallows while warm (do not use old, dry marshmallows). Spread over cake.

In separate pan, melt 1 ounce unsweetened baking chocolate with 1 teaspoon Crisco. Drizzle over white frosting and knife through.

Karleen Vogt

CREAM CHEESE FROSTING

3 oz. cream cheese
1/4 c. butter
1 3/4 c. powdered sugar
1/4 tsp. vanilla

Beat until creamy. Frosts a 9 x 13-inch cake.

Audrey Laabs

CREAM CHEESE FROSTING

3/4 stick butter
8 oz. cream cheese
powdered sugar
1 tsp. vanilla
milk

Whip butter and cream cheese together. Add powdered sugar, vanilla and a bit of milk, a little at a time, until frosting is desired spreadability.

Karleen Vogt

CREAMY FROSTING

1 c. milk
3 Tbsp. flour
1 c. shortening
1 c. sugar

Shake milk and flour and cook until thick. Cool. Mix shortening and sugar well with mixer. Add flour mixture. Add

salt and vanilla. Mix all. Put on cake.

This frosting does not harden. It stores well at room temperature.

Sandy Brooks

CREAMY BUTTER FROSTING

1 c. butter
1 lb. powdered sugar
1 whole egg
1 egg white
1 tsp. vanilla
1/4 tsp. salt

Put all ingredients together and mix on medium speed of mixer for 20 to 25 minutes. Enough for 9-inch layer cake.

Linda Kauth

CRISCO FROSTING

1/2 c. Crisco
1/2 c. butter or margarine
1 c. granulated sugar
1 c. milk
4 Tbsp. flour

Beat the Crisco, butter and sugar. Heat milk and flour together until thick. Cool. Add milk mixture to Crisco mixture and beat until fluffy.

Shirley Gaedtke

CRUNCHY CHOCOLATE FROSTING

1 1/2 c. chocolate chips
3/4 c. crunchy peanut butter
2 1/2 c. Rice Krispies

Melt chocolate chips. Stir in peanut butter and Rice Krispies. Spread over cake or bars.

Louise Becker

FLASH FROSTING

1 pkg. instant pudding (any flavor)
1 1/2 c. sour cream

Beat at low speed with electric mixer. Spread on cakes.

Nora Schultz

FLUFFY CHOCOLATE FROSTING

1/2 c. shortening
1/2 c. sugar
2 eggs
1 sq. chocolate, melted or 3 to 4 Tbsp. cocoa

Beat until fluffy. Enough for a 9 x 13-inch cake or layer cakes.

Elma Koch

FLUFFY WHITE FROSTING

2 1/2 Tbsp. flour
1/2 c. milk
1/2 c. butter or margarine
1/2 c. granulated sugar
1/4 tsp. salt
1 tsp. vanilla

Cook flour and milk over low heat, stirring constantly until a smooth paste is formed. Then cool.

Cream butter or margarine, sugar, salt and vanilla until fluffy. Add cooled flour mixture. Beat with mixer on high for 5 minutes. Frosting never gets crusty.

Ellen Kumbalek

GLOSSY CHOCOLATE FROSTING

1 c. sugar
3 Tbsp. cornstarch
2 oz. baking chocolate
dash of salt
1 c. water
3 Tbsp. butter
1 tsp. vanilla

Mix sugar and cornstarch in pan. Add chocolate, salt and water and cook until it thickens. Add butter and vanilla and spread while warm on cake. Frosts a 9 x 13-inch cake.

Erna Laabs

PUDDING FROSTING

1 pkg. instant pudding (any flavor)
1/4 c. powdered sugar
1 c. cold milk

Mix and let set. Then fold in 1 (8 ounce) Cool Whip. After frosting cake, put in refrigerator for a few hours.

Mrs. Lothar Schroeder

SEAFOAM FROSTING

1 c. sugar
4 Tbsp. water

Cook and stir often. After a rolling boil, lift spoon out of syrup and let drip (a string should form at this stage). Beat 2 egg whites stiff; add 1/4 teaspoon cream of tartar. Slowly add syrup in steady stream to egg whites. Keep beating until fluffy. Put on cake.

Sandy Brooks

CAP'N CRUNCH PEANUT BUTTER CANDY

1 1/2 c. miniature marshmallows
1 1/2 c. Cap'n Crunch peanut butter cereal
1 1/2 c. Rice Krispies cereal
1 1/2 c. salted nuts
1 1/4 lb. white chocolate, cut up

Melt white chocolate in the top of a double boiler. (When the water is hot, turn off the heat. If the water boils, the chocolate will harden.) Let stand, stirring occasionally. Pour over other ingredients. Mix well. Drop by spoonfuls onto waxed paper or foil.

Lorina Eslinger

PEANUT BUTTER BALLS

2 c. powdered sugar
2 c. crushed graham crackers
2 c. peanut butter
1/2 c. oleo

Mix together. Make into balls. Refrigerate about 1 hour. Dip into melted chocolate.

Diane Kunz

CARAMELS

2 c. sugar
2 c. Karo syrup
1/2 lb. butter
1 large can condensed milk

Boil syrup, sugar and butter. Add milk slowly, being careful not to stop syrup from boiling. Boil until it forms a

soft ball when dropped in water. Add 1 cup walnut meats. Le cool. Cut in squares and wrap in wax paper.

Mayme Schroeder

OVEN CARAMEL CORN

2 c. brown sugar
1/2 c. dark Karo syrup
1 c. butter or margarine
1/2 tsp. salt

Boil 5 minutes, then add 1/2 teaspoon baking soda and stir. Pour over 5 quarts popped popcorn. Bake at 275° for about 1 hour. Stir every 15 minutes. Remove from oven and cool. If you add peanuts, it tastes like Cracker Jacks.

Eline Glaeser

CHOW MEIN CLUSTERS

12 oz. pkg. chocolate chips
12 oz. pkg. butterscotch chips
2 (3 oz.) cans chow mein noodles
1/2 c. cashews

Melt chocolate chips and butterscotch chips. Stir in chow mein noodles and cashews. Drop by teaspoon on wax paper.

Eva Mueller

Desserts

Substitutions

1 c. whole milk	½ c. evaporated milk and ½ c. water ½ c. condensed milk and ½ c. water (reduce sugar in recipe) 4 T. powdered milk and 1 c. water. 4 T. nonfat dry milk plus 2 t. shortening and 1 c. water
1 c. sour milk	1 c. sweet milk and 1 T lemon juice or vinegar 1 c. sweet milk mixed with 1 T. lemon juice or 1 T. vinegar or 1 ¾ t. cream of tartar
1 c. sweet milk	1 c. sour milk or buttermilk plus ½ t. baking soda
1 c. sour, heavy cream (for sour milk recipe)	⅓ c. butter and ⅔ c. milk
1 c. sour, thin cream (for sour milk recipe)	3 T. butter and ¾ c. milk
1 c. butter or margarine (for shortening)	4/5 c. bacon fat (clarified), increase liquid in recipe ¼ c. ⅔ c. chicken fat (clarified), increase liquid in recipe ¼ c.) 7/8 c. cottonseed, corn, nut oil (solid or liquid) 7/8 c. lard and salt ½ c. suet and salt (increase liquid in recipe ¼ c.)
1 1-oz. square unsweetened chocolate	3 T cocoa plus ½ T. shortening
1 T. cornstarch (for thickening)	2 T. flour (approx.)
1 T. flour (for thickening)	½ to ⅔ T. cornstarch or 1 T. minute tapioca or 1 whole egg, 2 egg whites or 2 egg yolks
1 c. sifted cake flour	1 c. minus 2 T. sifted all-purpose flour
1 c. sifted all-purpose flour	1 c. plus 2 T. sifted cake flour
1 whole egg	2 egg yolks, plus 1 T. water (in cookies, etc.) or 2 eggs yolks (in custards, etc.)
1 c. canned tomatoes	1 ⅓ c. cut-up fresh tomatoes, simmered 10 min.
1 c. molasses	1 c. honey
1 c. honey	¾ c. sugar plus ¼ c. liquid
1 c. granulated sugar	1 ⅓ c. brown sugar or 1 ½ c. powdered sugar
1 t. baking powder	¼ t. baking soda plus ½ t. cream of tartar
1 lb. cornmeal	3 cup
1 lb. cornstarch	3 cup
1 lemon rind	1 Tbsp. grate
3-4 med. oranges	1 cu
1 orange rind	2 Tbsp. grate
23 soda crackers	1 cup crumb
15 graham crackers	1 cup crumb

Sizes of Cans

No. 1 can	1 ½ cupfuls used for baked beans, meats, soups, fruits, vegetable
No. 1 (tall)	2 cupfuls
No. 2 can	2 ½ cupfuls used for beans, peas and corn.
No. 2 ½ can	3 ½ cupfuls used for tomatoes, spinach, beets and pumpkin.
No. 3 can	4 cupfuls
No. 10 can	1 gallon used for both fruits and vegetables.
No. 5 can	7 cupfuls (almost ½ gallon) used for fruit juice.

Copyright © 1978 Fundcraft Publishing, Inc.

DESSERTS

EASY, MICROWAVED APPLE CRISP

5 to 6 c. peeled, cut up apples
1/2 c. flour
1/2 c. rolled oats
3/4 c. brown sugar
1/3 c. margarine
1/2 tsp. cinnamon

Arrange apples in 8 or 9-inch square or round microwave dish. Combine all other ingredients. Sprinkle over top of apples. Bake 10 to 12 minutes on High, uncovered, until apples are tender. Serve with whipped cream or ice cream.

Betty Wilsmann

APPLE SAUCE TORTE

25 graham crackers
1/3 lb. butter
1/2 c. sugar
1 lemon
5 eggs
2 c. applesauce
1 can sweetened condensed milk

Crush graham crackers and mix together the crackers, butter, sugar and grated rind of 1 lemon. Line the bottom and sides of a torte pan.

For the filling, beat the egg yolks; add applesauce, milk and juice of 1 lemon. Beat until stiff the 5 egg whites and fold into the applesauce mixture. Pour over the crust and bake at 350° for 1 hour. Serve with whipped cream.

Erna Hoeffner

BANANA SPLIT TORTE

1/2 lb. butter or oleo
2 c. powdered sugar
1 tsp. vanilla extract
3 eggs
5 medium bananas
graham cracker crust
Cool Whip
2 c. crushed pineapple, drained
chocolate syrup
cherries
nuts

Beat the butter, powdered sugar, vanilla and eggs for about 10 minutes with electric beater on medium speed. Pour this filling over graham cracker crust in 9 x 13-inch dish. Slice bananas over filling. Put layer of crushed pineapple

over that. Put layer of Cool Whip on top of pineapple layer Drizzle chocolate syrup over top; sprinkle with nuts and cu maraschino cherries over top. Chill before cutting.

Sandy Brooks

BLUEBERRY TORTE OR CHERRY

Crust:

1 1/2 c. flour
3/4 c. chopped nuts
1/3 c. brown sugar
3/4 c. butter or margarine

Filling:

8 oz. cream cheese
1 c. powdered sugar
1/2 tsp. vanilla

Crust: Mix and pat loosely in 13 x 9-inch pan. Bake 1 minutes at 400°. After removing from oven, stir until fin crumbs with fork; re-press crumbs into pan while still warm Reserve 2 tablespoons.

Filling: Soften cheese and cream together with powdere sugar. Beat 1 package Dream Whip. Mix with cheese mixture Put on top of crust.

Pour 1 cup of instant blueberry or cherry pie filling or top. Sprinkle few crumbs on top. Chill. May put cream on to of pie filling and crumbs on top of that, if desired.

Lucille Raduenz

BROWN SUGAR BREAD PUDDING

3/4 c. brown sugar
3 slices white bread
2 Tbsp. butter
1 c. raisins
3 large eggs
2 c. milk
1 tsp. vanilla
1/4 tsp. salt
1/4 tsp. cinnamon

Sprinkle sugar on bottom of bread loaf pan. Sprea butter on bread and cut in 1/2-inch cubes. Lay on top of brow sugar. Sprinkle with raisins. Beat eggs slightly. Add milk vanilla, cinnamon and salt. Pour mixture over raisins. Plac loaf pan in a shallow pan of hot water in oven. Bake at 350

for 50 to 60 minutes. Let stand 10 minutes, then loosen sides of pan and invert on a plate. Can be served with topping.

Evelyn Kaiser

BUTTERFINGER TORTE

1 large angel food cake
1/4 c. butter
2 c. powdered sugar
2 tsp. vanilla
4 egg yolks
1 pt. cream, whipped
6 Butterfinger bars, crushed
1 1/4 c. pecans, chopped

Crumble angel food in pieces and put 1/2 into 9 x 13-inch pan. Top with 1/2 of butter, powdered sugar, vanilla, egg yolks and cream. Sprinkle with 1/2 candy and nuts. Repeat.

Audrey Laabs

BAKED COTTAGE CHEESE TORTE

Crust:

6 oz. butter, softened
3 Tbsp. powdered sugar
2 egg yolks
2 c. flour
1/2 tsp. baking powder
pinch of salt
5 graham crackers, crushed

Filling:

2 lb. cottage cheese
1 c. sugar
4 egg yolks
2 egg whites, beaten
1 tsp. vanilla
1/2 c. sweet milk
3 Tbsp. flour
1/4 tsp. salt

Sprinkle the bottom of a torte pan or a 9 x 13-inch pan with the crushed graham crackers. Cream together the butter and sugar; add the egg yolks, flour, baking powder and salt. Line pan with this crust mixture.

Mix together the filling ingredients; put on crust and bake 1 hour or until set.

Elma Koch

FRUIT PIZZA

4 oz. cream cheese, softened
1 1/4 c. flour
1/2 c. margarine

Mix together and pat onto a cookie sheet. Bake at 425° for 12 to 15 minutes or light brown.

Filling:

12 oz. cream cheese, softened
1 c. whipping cream, whipped or 2 c. Cool Whip
1/3 c. sugar
1 Tbsp. lemon juice

Mix filling together and put on cooled crust. Top with fresh diced fruit or well drained, canned fruit. Ready to serve or chill until serving time.

Fresh fruit like cantaloupe, watermelon, grapes, raspberries, blueberries or canned oranges or pineapple.

Rosie Bunke

ICEBOX CHEESE TORTE

2 Tbsp. (2 envelopes) clear gelatin
2 egg yolks
1/2 c. cold milk
1 carton (16 oz.) cottage cheese
1/2 c. sugar
1 tsp. vanilla
1/3 c. cold water
1/4 tsp. salt
1/2 c. sugar
2 egg whites
1/2 pt. heavy whipping cream
1 small can crushed pineapple, drained (optional)

Graham Cracker Crust:

18 graham crackers, rolled fine
1/3 c. sugar
1/4 c. butter
1/2 tsp. cinnamon (optional)

Sprinkle gelatin over cold water; let stand. Mix egg yolk, salt, cold milk and 1/2 cup sugar. Cook until like custard, stirring regularly; add liquified gelatin mixture. Mix well; cool until it begins to thicken. Add 16 ounces beaten cottage cheese until mixture is smooth.

Beat egg whites and sugar. Whip cream and add vanilla. Add to first mixture. Add pineapple, if desired. Pour mixture into 9-inch spring-form and refrigerate at least 2 hours before serving.

Crust: Melt butter and mix with cracker crumbs and sugar. Line pan with crumbs.

Louise Zigmund

SOUR CREAM CHEESECAKE

2 large Philadelphia cream cheese
3 eggs
2/3 c. sugar
1/2 tsp. almond extract
1 pt. sour cream
3 Tbsp. sugar
1/2 tsp. vanilla extract

Blend cream cheese, eggs, sugar and almond extract together well. Pour into ungreased 9-inch pie plate. Bake 25 to 30 minutes in a 350° oven. Don't turn oven off. Let cool 20 minutes.

Mix together sour cream, sugar and vanilla extract. Pour over cheesecake. Return to oven 10 minutes. Let cool and then refrigerate, covered.

Ruth Ann Indestad

SOUR CREAM CHEESECAKE

1 pkg. jello cheesecake
1 1/2 c. milk
1 c. sour cream
1 tsp. vanilla

Topping:

1/2 c. sour cream
3 tsp. sugar

Prepare crust as package directs; place in 9-inch pan. Combine milk, sour cream and vanilla in mixing bowl. Add the filling mix. Blend well at low speed of mixer; then beat at medium speed for 3 minutes or until very thick. Pour into crust. Can be topped with fruit or sour cream topping.

For the topping, blend well the sour cream and sugar. Spread over cheese cake. Chill at least 1 hour before serving. Serve and enjoy!

Sue Dick

CHOCOLATE ALMOND TORTE

1/2 box vanilla wafers
1/2 c. melted butter
1 c. butter
2 c. powdered sugar
2 eggs
4 sq. unsweetened chocolate, melted
1 (4 oz.) pkg. slivered almonds

Crush vanilla wafers and mix with the 1/2 cup melted butter. Press into 9 x 13-inch pan. Do not bake.

Cream the 1 cup butter and 2 cups sugar; add the eggs and melted chocolate. Cream until light and fluffy, about 5 minutes. Pour over crust; garnish with whipped cream or Coo Whip and roasted slivered almonds. Chill.

Ellen Kumbalek

CHOCOLATE CHIP TORTE

1 3/4 c. flour
2 Tbsp. cocoa
1/2 tsp. salt
1 c. finely chopped dates
1 c. boiling water
1 tsp. baking soda
1 c. butter or margarine
1 c. sugar
2 eggs
1 tsp. vanilla
1 c. chopped nuts
1 pkg. chocolate chips

Sift flour, cocoa and salt. Mix dates, water and soda and cool. Cream margarine. Add sugar and beat until fluffy Add eggs and alternately add flour and date mixture. Ad vanilla. Spread in greased 13 x 9-inch pan. Sprinkle with nuts and chocolate chips and bake at 350° for 45 minutes Serve plain or with ice cream.

Lydia Kumbalek

CHOCOLATE ECLAIR TORTE

Crust:

1 c. water
1/2 c. butter
1 c. flour
4 eggs

Filling:

2 small pkg. instant French vanilla pudding
2 1 2 c. milk
1 tsp. vanilla
8 oz. whipping cream
Hershey's liquid chocolate

Bring water and butter to boil; mix in flour. Remove from heat. Add eggs, 1 at a time. Spread in greased jelly roll pan. Bake 30 minutes at 400°. Cool 5 minutes. Press down bubbles.

Mix instant pudding, milk and vanilla. Fold in whipping cream. Spread over crust. Drizzle chocolate over top.

Laverne Yindra

CHOCOLATE ECLAIR TORTE

Crust:

1 c. water
1/2 c. butter
1 c. flour
4 eggs

Custard Filling:

2 small pkg. instant vanilla pudding
2 1/2 c. milk
1 tsp. vanilla
1 (8 oz.) pkg. Cool Whip

Combine water and butter; bring to a boil. Add the flour and stir until ball stage. Let cool 10 minutes. Add the four eggs, one at a time, stirring well after each addition. Spread on greased 14 x 8-inch pan. Bake 30 minutes at 425°. Cool and spread custard filling on crust.

For custard, mix the pudding, milk and vanilla. Add Cool Whip and spread over the cooled crust. Make a chocolate powdered sugar frosting and drizzle on top of custard. Refrigerate.

Sandy Brooks

CHRISTMAS TORTE

1 box Jiffy yellow cake mix
1 small box instant vanilla pudding
1 large box cream cheese
2 c. milk
1 medium Cool Whip
1 (No. 2) can crushed pineapple
red and green maraschino cherries
nuts

Grease and flour 9 x 13-inch cake pan. Bake cake according to box directions and let get cold. Have cream cheese at room temperature; beat well. Add instant pudding and milk; beat all together. Spread on cooled cake. Drain pineap-

ple and put on top of cream cheese layer. On top of this spread container of Cool Whip; top with red and green marasch no cherries which have been cut up, also the chopped nuts Keeps in refrigerator for 1 week.

Lila Damman

COCONUT TORTE

24 graham crackers
1 Tbsp. sugar
1/2 c. butter, melted
5 egg whites
1 tsp. cream of tartar
1/8 tsp. salt
1 c. sugar
1 c. whipping cream
2 1/2 Tbsp. powdered sugar
1 1/2 c. flaked coconut

For crust, crush graham crackers; add the sugar an melted butter. Mix well and press on bottom and sides of 8 10-inch pan.

Beat the egg whites until foamy; add cream of tartar an salt. Beat until stiff; add 1 cup sugar gradually. Beat abou 3 minutes. Put on crust. Bake at 250° for 1 hour. When coo cover with whipped cream to which the powdered sugar and 1 cu coconut has added. Toast the other 1/2 cup coconut and sprin kle over top. Refrigerate.

Erna Hoeffner

CREME DE MENTHE TORTE

Layer 1:

1 c. white sugar
1 stick oleo (room temperature)
4 eggs
1 (16 oz.) can chocolate syrup
1 c. flour
1/2 tsp. salt
1/2 tsp. vanilla
1/2 tsp. almond extract

Layer 2:

1/4 c. butter
1/4 c. oleo
2 Tbsp. milk
2 c. powdered sugar
1 tsp. peppermint extract
3 drops green food color

Layer 3:

1 stick oleo
1 (6 oz.) pkg. chocolate chips

Mix together all the ingredients for layer 1 and sprea

in jelly roll pan; bake at 350° for 25 minutes.

For layer 2, have butter and oleo at room temperature; mix all ingredients together, adding the milk last. Spread over 1st layer. Then melt the oleo and chocolate chips and spread over the mint layer.

Sandy Brooks

DRUMSTICK TORTE

Layer 1:

2 c. vanilla wafers, rolled fine
1/2 c. margarine, melted
2/3 c. dry roasted peanuts

Mix and pat into 9 x 13-inch pan. Bake at 350° for 10 minutes.

Layer 2:

8 oz. cream cheese, softened
1/3 c. peanut butter
1 c. powdered sugar
2 c. Cool Whip

Mix cheese, peanut butter and sugar until smooth. Fold in Cool Whip.

Layer 3:

2 small pkg. instant chocolate pudding
3 c. milk

Mix. Chill until set. Spread over 2nd layer.

Layer 4:

1/3 c. chopped dry roasted peanuts
2 c. Cool Whip
1 Hershey bar, grated

Spread Cool Whip over 3rd layer. Sprinkle with peanuts and grated chocolate.

Ellen Seal

FLUFF TORTE

1 medium can crushed pineapple
1 medium can peaches
1 (11 oz.) can Mandarin oranges
1 can sweetened condensed milk
1/2 c. lemon juice
1 (9 oz.) container frozen Cool Whip

Beat milk and lemon juice. Mix well the drained cans of pineapple, peaches and Mandarin oranges. Fold in softened Cool Whip. Spoon onto graham cracker crumb crust and chill. Use 9 x 13-inch pan. Very easy to make for someone on the go.

Ellen Kumbalek

FORGOTTEN CAKE

6 egg whites
dash of salt
1/2 tsp. cream of tartar
1 tsp. vanilla
1 1/2 c. sugar
1 tsp. vinegar

Beat egg whites and all other ingredients together until stiff. Put in 9 x 13-inch well greased pan. Have oven pre-heated to 450°. Put in cake and turn off heat. Leave until cold or overnight.

Elma Koch

FRUIT TART

Pastry Crust:

1 3/4 c. unsifted all-purpose flour
2 Tbsp. sugar
1/8 tsp. salt
1 stick butter or margarine
1 large egg
1 Tbsp. water

Fruits:

1 can (20 oz.) sliced pineapple in juice
1 can (17 oz.) peeled whole or halves apricots
1 can (16 oz.) pear halves
7 maraschino cherries
1 Tbsp. maraschino cherry syrup
1 tsp. cornstarch

Filling:

1 pkg. (3 1/2 oz.) vanilla flavoring instant pudding
1 1/2 c. milk
1/4 tsp. almond extract

In medium bowl, stir together flour, sugar and salt

With blender, cut in butter until mixture resembles coarse cornmeal. In small bowl, beat egg and water until frothy. Make a well in dry ingredients and egg mixture; stir with fork until combined. Gather into a ball; cover and refrigerate 30 minutes.

Preheat oven to 350°. On floured surface, roll pastry to 13-inch circle. Carefully place in hinged tart pan; press firmly against side to make firm edge. Bake 12 to 15 minutes. Place tart pan on wire rack to cool completely. Slide crust onto serving plate.

Drain fruits, reserving 1/2 cup pineapple juice for glaze. Cut pineapple slices in half, also the apricots if using whole and cut pears in half lengthwise. Cut cherries in half, leaving 1 whole. In small saucepan, combine pineapple juice, maraschino syrup and cornstarch until smooth. Bring mixture to boil over medium heat; boil 1 minute. Cool glaze while making filling.

Prepare pudding mix using only 1 1/2 cups milk; add almond extract and pour immediately into cooled crust.

Assemble tart: reserve 1 apricot halve; arrange remaining filling, round side up around edge of tart. Reserve 4 pineapple slices; overlap remaining inside apricot ring. Arrange pear quarters, round side up, inside pineapple ring. Evenly space cherry halves on top of pineapple. Overlap remaining pineapple inside pears; place remaining apricot round side down in center of tart. Place cherry in center. Spoon glaze over entire tart. Refrigerate at least 1 hour. Makes 12 servings.

Mildred Zirbel

GRAHAM CRACKER TORTE

Crust:

20 graham crackers, crushed
1 tsp. flour
1/2 tsp. cinnamon
1/2 c. butter

Filling:

4 egg yolks
3 c. milk
3/4 c. sugar
1/8 tsp. salt
4 Tbsp. cornstarch
1 tsp. vanilla
1 small can crushed pineapple

Meringue:

4 egg whites
1/3 c. sugar

Blend well the graham crackers, flour, cinnamon an butter. Line 2 pie pans or a 9 x 9-inch square pan. Reserv some for top.

Heat milk; mix sugar, salt and cornstarch. Add to mil Cook over low heat until it begins to thicken; keep stirrin Add a little of the hot mixture to the beaten egg yolks. Ad to milk and cook a few minutes longer. Add vanilla; cool ar pour in crust. Dot with drained pineapple.

Beat egg whites; add sugar. Continue beating. Sprea over pineapple; sprinkle with remaining crumbs. Brown in 350° oven.

Mrs. Ann Skarda

COOL COCONUT DESSERT

Crust:

1 c. flour
1/2 c. butter
2 Tbsp. sugar
1/2 c. chopped nuts

Topping:

8 oz. cream cheese
1 c. powdered sugar
1 c. Cool Whip

Custard:

2 pkg. coconut cream pudding (regular, NOT instant)
3 c. milk
Cool Whip
toasted coconut

For the crust, combine the flour, butter, sugar an nuts. Press into lightly greased 9 x 13-inch pan. Bake 350° for 10 to 15 minutes. Cool.

For the topping, cream the cream cheese. Add powder sugar and fold in Cool Whip. Spread on crust.

Next, cook the pudding; cool and spread over Cool Wh

mixture. Now top with Cool Whip and sprinkle with toasted coconut. Refrigerate.

Best made the night before to give it time to set. Can also be made with butterscotch or pistachio pudding topped with chopped nuts.

Lorina Eslinger

LEMON DESSERT

Crust:

20 graham crackers, crushed
1/3 c. melted oleo or butter

Filling:

1 (3 oz.) pkg. lemon jello
1 c. hot water
3/4 c. sugar
1/4 c. lemon juice
1 (13 oz.) can evaporated milk

Mix crust ingredients and pat into 9 x 13-inch pan. Do not bake. Put evaporated milk in freezer and chill well.

Meanwhile, mix jello, hot water, sugar and lemon juice in small bowl. Chill this in refrigerator until it is egg white consistency. When this is ready, take the evaporated milk out of the freezer; pour into large mixing bowl and whip like cream. Fold lemon mixture into this. Pour into crust. Chill dessert a few hours before serving. May serve with whipped cream.

Ruth Hahnke

ORANGE REFRIGERATOR DESSERT

60 Ritz crackers, crushed
1/4 c. sugar
1/4 c. softened butter
1 (14 oz.) can Borden's condensed milk
1 (6 oz.) can frozen orange juice
2 regular size cans Mandarin oranges
1 (8 oz.) carton Cool Whip

Mix together crushed crackers, sugar and butter for crust. Put in 9 x 13-inch pan. Save some crumbs for top.

Mix together condensed milk, orange juice, Mandarin

oranges and Cool Whip. Spread mixture on crumbs and refrigerate overnight.

Evelyn Kaiser

PARTY MERINGUE

6 egg whites
1/8 tsp. cream of tartar
2 c. sugar
1 tsp. vanilla
1 Tbsp. vinegar

Topping:

1 (8 oz.) pkg. cream cheese
1/2 c. sugar
1 tsp. vanilla
1 c. miniature marshmallows
1 c. Cool Whip

Preheat oven to 400°. Whip egg whites until frothy, add cream of tartar. Continue whipping until stiff; add sugar gradually and beat until peaks are stiff and glossy. Fold in vanilla and vinegar. Spread mixture in a buttered 9 x 13-inch pan. Put in oven. Turn off heat and leave overnight.

Topping: Cream the sugar and cream cheese together until smooth. Add vanilla; fold in marshmallows and Cool Whip. Pour over baked meringue and refrigerate. Top with thickened berries, cherries or any other pie filling just before serving.

Susan Kempfert, Eline Glaeser

PEANUT PUDDING TORTE

Crust:

1 c. flour
1 stick butter or margarine
2/3 c. chopped dry roasted peanuts

First Layer:

1 3 c. peanut butter
8 oz. cream cheese
1 c. powdered sugar
1 c. whipping cream

Second Layer:

1 (3 1/2 oz.) pkg. vanilla instant pudding
1 (3 1/2 oz.) pkg. chocolate instant pudding
2 3/4 c. milk
1 c. whipping cream
1 Hershey bar
1/2 c. dry roasted peanuts

For the crust, mix the flour and butter as in pie crust; add the peanuts. Pat in 9 x 13-inch pan. Bake at 350° for 20 minutes. Cool thoroughly.

For the 1st layer, mix well the peanut butter, cheese and powdered sugar. Beat the cream and fold into peanut butter mixture. Spread over cooled crust.

For the 2nd layer, mix the puddings and milk and spread over the 1st layer. Top with whipped cream and sprinkle with crushed Hershey bar and peanuts. Refrigerate.

Mrs. Vic Cisler

PINEAPPLE TORTE

Crust:

1 c. flour
1 stick butter
2 Tbsp. sugar
1/2 c. nuts, chopped

Topping:

2 large boxes instant vanilla pudding
4 c. sour cream
2 (15 1/2 oz.) cans crushed pineapple (do not drain)

Mix flour, butter, sugar and nuts like pie crust. Press into 9 x 13-inch pan and bake at 375° for 10 to 15 minutes.

Mix pudding and sour cream; add crushed pineapple and stir 3 minutes. Put on crust.

Hertha Alfson

PISTACHIO TORTE

First Layer:

1 c. flour
1 stick oleo
2 tsp. sugar
1/4 c. nuts, chopped

Second Layer:

8 oz. cream cheese
2/3 c. powdered sugar
1/2 carton (9 oz.) Cool Whip

Third Layer:

2 pkg. instant pistachio pudding
2 1/2 c. milk

Fourth Layer:

Cool Whip
chopped nuts
maraschino cherries (optional)

For the 1st layer, mix all ingredients and press in greased 9 x 13-inch pan. Bake 15 minutes at 350° or until slightly browned. Cool.

Now, cream the cheese and sugar and add the Cool Whip. Spread over crust.

Beat together until it begins to thicken the pudding and milk. Spread over second layer. Then spread rest of Cool Whip on top; sprinkle with chopped nuts and if desired, put a maraschino cherry on the top of each serving.

Louise Becker

PARADISE PUMPKIN TORTE

Crust:

1 1/2 c. graham cracker crumbs
1/3 c. margarine
2 Tbsp. sugar

First Layer:

8 oz. cream cheese
1/4 c. sugar
2 eggs
1 Tbsp. milk
1/2 tsp. salt
1 tsp. vanilla

Second Layer:

1 1/4 c. pumpkin
1/4 c. sugar
2 tsp. pumpkin pie spice
1 c. evaporated milk
2 eggs, beaten
1/2 tsp. salt

Pat crumbs crust mixture into 7 x 11-inch pan.

Combine softened cream cheese and sugar; add eggs, milk, salt and vanilla. Pour into graham crust. Bake 10 minutes in a 350° oven.

Combine pumpkin, sugar, eggs, milk and spice. Mix well

and pour over cheese mixture. Bake at 350° about 60 minutes. Cool. Serve with whipped cream.

Lucile Holtz

REFRIGERATOR POPPY SEED TORTE

1 c. ground graham crackers
1/2 c. melted butter
1 c. flour
1 1/2 c. milk
1 c. sugar
5 eggs, separated
1/4 c. poppy seed
1/4 tsp. salt
2 Tbsp. cornstarch
1 1/2 Tbsp. gelatin
1/4 c. water
1/2 tsp. vanilla
1/2 tsp. cream of tartar
1/2 c. sugar

Mix together graham crackers, butter and flour. Put in 10 x 14-inch pan. Bake in a slow 325° oven for 10 to 15 minutes.

Combine milk, sugar and egg yolks in double boiler; add poppy seed, salt and cornstarch and cook until thick. Dissolve gelatin in water; add to cooked mixture. Cool filling; fold in vanilla. Beat egg white until stiff; add cream of tartar and 1/2 cup sugar. Fold in cooled filling. Pour over crust and refrigerate. Serve with whipped cream. Make sure you cool filling well.

Elma Koch

SOUR CREAM POPPY SEED TORTE

Crust:

1 c. crushed graham crackers
1/2 stick oleo
1 Tbsp. sugar

Filling:

5 eggs
2 c. brown sugar
2 1/2 c. sour cream
2 tsp. vanilla
2/3 c. poppy seed (reserve 2 tsp.)

Topping:

5 oz. cream cheese, softened
5 Tbsp. milk
1 3/4 c. powdered sugar

Combine crackers, oleo and sugar and press in 9 x 13-inch pan. Beat the eggs; add sugar, sour cream, vanilla and

poppy seed, reserving 2 teaspoons for later. Mix well and pou onto crust and bake 45 minutes at 350°.

For the topping, blend cheese, milk and powdered sug and spread over filling while hot. Sprinkle with reserv poppy seed. Cool.

Sandy Brooks

PUMPKIN TORTE

Crust:

1/2 c. margarine, melted
1/2 c. sugar
24 graham crackers, crushed

Filling:

2 eggs
3/4 c. sugar
8 oz. cream cheese

Second Layer:

3 egg yolks
1/2 c. milk
1 lb. can pumpkin
1/2 c. sugar
1 tsp. cinnamon
1/2 tsp. salt
1 small pkg. Knox gelatine
1/4 c. cold water
3 egg whites
1/4 c. sugar
Cool Whip

Mix crushed crackers, sugar and melted margarine. Pa into 9 x 13-inch pan. Then mix the 2 eggs, sugar and crea cheese. Put on top of cracker crust; bake at 350° for 15 to minutes (watch carefully so it doesn't burn).

Next, mix the egg yolks, milk, pumpkin, sugar, cinnam and salt. Cook until thick (good boil); this thickens as sits off of stove. Add the package of gelatin dissolved in t 1/4 cup cold water (do not mix this until pumpkin mixture off of stove as it thickens too quickly). Fold the dissolv gelatin into pumpkin.

Beat egg whites; add the sugar gradually and fold in pumpkin mixture. Put the pumpkin mixture on top of chee mixture and then top with Cool Whip. Store in refrigerat overnight.

Lois Krueger

PUMPKIN TORTE

Crust:

24 graham crackers
1/3 c. sugar
1/2 c. butter

Filling:

2 eggs, beaten
1 (8 oz.) pkg. cream cheese
1/2 c. sugar
1 tsp. vanilla

Top Filling:

3 egg yolks
1 1/4 c. pumpkin
1/2 c. milk
1/2 tsp. salt
1/3 c. sugar
1 tsp. cinnamon
2 pkg. unflavored gelatin
1/2 c. cold water
3 egg whites, stiffly beaten
1/4 c. powdered sugar

For the crust, roll the crackers fine; mix in the sugar and butter and pat in 9 x 13-inch pan.

Have the cream cheese at room temperature and beat well the eggs, cheese, sugar and vanilla. Pour over crust; bake at 350° for 20 minutes. Cool.

Cook until thick the egg yolks, pumpkin, milk, salt, sugar and cinnamon. Remove from heat and add gelatin dissolved in 1/2 cup cold water. Set aside to cool.

Last, add stiffly beaten egg whites mixed with sugar and fold into cooled pumpkin mixture. Pour over cheese filling. May be topped with whipped cream. Refrigerate. This torte can be frozen.

Lila Damman

RASPBERRY TORTE

Crust:

1 c. flour
1/2 c. butter
pinch of salt
2 Tbsp. sugar

Filling:

1 c. sugar
1 qt. berries

1 egg
4 egg yolks
1 c. cream
4 egg whites
8 Tbsp. sugar

Mix the flour, butter, salt and sugar like pie crust. Pat into an 8 x 10-inch pan.

Put the berries on the crust and sprinkle a little flour over them. Now beat the whole egg, the yolks and sugar. Beat the cream and fold into egg and sugar mixture and pour over berries. Bake for 1 hour at 350°. Then beat the 4 egg whites and sugar; spread over the baked filling and bake another 20 minutes at 325°.

Erna Hoeffner

RHUBARB TORTE

First Layer:

1/2 c. butter
1 c. flour
2 Tbsp. sugar

Second Layer:

3 c. rhubarb, finely chopped
3 egg yolks
1 c. sugar
2 Tbsp. flour
1/2 c. cream

Third Layer:

3 egg whites
6 Tbsp. sugar
2 tsp. vanilla
1/4 tsp. salt
1/8 tsp. cream of tartar

Crumble together butter, sugar and flour. Pat into 8 x 8-inch pan.

To make second layer, mix all ingredients and pour over first layer. bake at 350° for about 50 minutes.

To make third layer, beat egg whites until foamy. Add salt and cream of tartar; beat until stiff. Add sugar 2 tablespoons at a time, beating all the while. Beat until stiff peaks stand. Add vanilla. Put on top of second layer. Bake at 350° for about 15 minutes or until brown.

Lucile Holtz

RHUBARB TORTE

1 c. flour
1 tsp. baking powder
1/2 tsp. salt
3 Tbsp. shortening
1 egg
2 Tbsp. milk

Press into 8-inch square pan and place 2 cups cut up rhubarb on crust.

1 pkg. (3 oz.) red jello
1/2 c. sugar
2 Tbsp. flour

Mix and sprinkle over rhubarb.

Topping:

1 c. sugar
1/2 c. flour
1/4 c. melted butter or oleo

Mix and sprinkle on top. Bake at 375° for 35 minutes. Note: Double recipe for 9 x 13-inch pan.

Sandy Brooks

STRAWBERRY DELIGHT

Topping:

1/2 c. butter, softened (not melted)
1/4 c. packed brown sugar
1 c. flour
1/2 c. chopped nuts

Filling:

1 pkg. frozen strawberries
2 egg whites
1 c. sugar
1 Tbsp. lemon juice
1 tsp. vanilla
2 c. Dream Whip or Cool Whip

For the topping, lightly mix all ingredients and put in oblong pan and bake at 400°. Stir occasionally until golden brown (about 15 minutes). Press half in bottom of 9 x 13-inch glass pan, reserving half for top.

In preparing the filling, place strawberries, egg whites, sugar, lemon juice and vanilla in large mixing bowl.

Beat for 20 minutes with electric beater. Fold in Dream Whip. Pour over crumbs. Top with reserved crumbs and put in freezer.

Mrs. Donald Schmidt

TRIFLE TORTE

1 (3 oz.) pkg. strawberry flavor gelatin
1 c. boiling water
2 Tbsp. lemon juice
1 (4 servings) pkg. vanilla instant pudding
1 c. cold milk
2 containers (8 oz.) whipped topping
1 baked angel food cake, cut into cubes or slices
1 1/2 to 2 c. sliced strawberries

Dissolve gelatin in boiling water. Add lemon juice and chill until slightly thickened. Meanwhile, prepare pudding mix with cold milk. Chill.

Fold in gelatin. Fold in 1 container of topping, blending until smooth. Fold in strawberries. Line a 9 x 13-inch pan with cake cubes or slices. Pour the gelatin mixture over the cake. Top with remaining whipped topping. Garnish with strawberry slices, if you wish. Chill at least 6 hours. (Is also good made without the strawberries. Other gelatin flavors may be used.)

Lila Damman

WALNUT TORTE

3 1/4 c. walnuts, finely chopped
3 Tbsp. all-purpose flour
1 tsp. double-acting baking powder
1/4 tsp. salt
6 eggs, separated (at room temperature)
1 c. sugar
2 c. whipping cream

Finely grind walnuts. Preheat oven to 350°. Grease 2 (8-inch) round pans. Line with waxed paper and grease paper.

In medium bowl, combine walnuts, flour, baking powder and salt. In large bowl with mixer at high, beat egg whites until soft peaks form. In small bowl with mixer at high, beat egg yolks and sugar until thick and lemon colored. With wire whisk, gently fold nut mix, then yolk mixture into beaten egg whites. Pour batter into pans. Bake 25 to 30 minutes or until cake springs back. Cool cake pans on wire racks 5 minutes.

Remove from pans. Remove waxed paper and cool cake layers completely on wire racks. Frost with whipped cream.

Shirley Kelliher

<<< Extra Recipes >>>

<<< Extra Recipes >>>

Beverages, Sandwiches & Misc.

Helpful Cooking Hints

Frozen gravies or sauces may be a little thicker after thawing than when they were freshly made. Adding a little appropriate liquid - milk, broth, bouillon or wine - will thin them to the desired consistency.

For extra juicy, extra nutritious hamburgers, add ¼ cup evaporated milk per pound of meat before shaping.

To ripen green pears, just place 2 or 3 in a brown bag, loosely closed, and store at room temperature out of direct sunlight.

In making pickles, use white vinegar to make clear pickles and coarse salt that which comes in 5 pound bags. This is not rock salt. Avoid using iodized salt for pickle making. Most pickles are better if allowed to stand six weeks before using.

Lemon jello dissolved in 2 cups of hot apricot nectar with 1 teaspoon of grated lemon added for zip makes a perfect base for jelled fruit salad.

Put a tablespoon of butter in the water when cooking rice, dried beans, macaroni, to keep it from boiling over. Always run cold water over it when done to get the starch out. Reheat over hot water, if necessary.

A pair of scissors (not the fowl kind - they are heavy and awkward to handle) fine for slivering celery, onion, meats, and cheese.

Never put a cover on anything that is cooked in milk unless you want to spend hours cleaning up the stove when it boils over.

Anything that grows under the ground start off in cold water - potatoes - beets - carrots - etc. Anything that grows above ground, start off in boiling water - English peas - greens - beans, etc.

To clean aluminum pots when they are stained dark, merely boil with a little cream of tarter, vinegar or acid foods.

Baking powder will remove tea or coffee stains from china pots or cups.

Learn where your fuse box and master cut-off switch is. If you know where the lever is to pull you can always cut the current off until a service man can come.

Canned cream soups make excellent sauces for vegetables, fish, etc. Celery and lobster black bean or onion with cauliflower - tomato with lamb chops.

Slip your hand inside a waxed sandwich bag and you have a perfect mitt for greasing your baking pans and casserole dishes.

To reheat roast, wrap in aluminum foil and heat in a slow oven.

Hard boiled eggs will peel easily when cracked and placed in cold water immediately after taking out of the hot water.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

When recipe calls for adding raw eggs to hot mixture, always begin by adding a small amount of hot mixture to the beaten eggs slowly to avoid curdling.

To remove fish odor from hands, utensils and dish cloths, use one teaspoon baking soda to quart of water.

To keep icings moist and to prevent cracking, add a pinch of baking soda to the icing.

If soup tastes very salty, a raw piece of potato placed in the pot will absorb it.

Pour water into mold and then drain before pouring in mixture to be chilled. Will come out of mold easier.

When rolling cooky dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy. When freezing cookies with a frosting, place them in freezer unwrapped for about 2 hours - wrap without worrying about them sticking together.

Copyright © 1978 Fundcraft Publishing, Inc.

YULE-TIME WASSAIL

1 1/2 tsp. whole cloves
1 tsp. whole allspice
1 (2-inch) stick cinnamon
2 c. apple cider
1 c. pineapple juice
1 c. apricot juice
1 1/2 c. orange juice
1/2 c. lemon juice
1/2 c. grapefruit juice
1/2 c. sugar
2 c. water

Tie spices in cheesecloth bag. Combine with other ingredients. Simmer 5 minutes. Remove spice bag. Serve hot; garnish with orange and lemon slices stuck with cloves.

Mayma Schroeder

APPLE AND ORANGE JUICE PUNCH

2 (46 oz.) cans orange juice
1 (46 oz.) can apple juice
1/2 c. lemon juice
cracked ice
12 (7 oz.) bottles lemon-lime carbonated beverage

Combine chilled fruit juices; pour over cracked ice in punch bowl. Slowly pour in lemon-lime carbonated beverage. Garnish with orange slices and mint leaves. Yield: 60 punch cups.

Mayma Schroeder

ALASKA PUNCH

1 (12 oz.) can (1 1/2 c.) apricot nectar
1 (12 oz.) can (1 1/2 c.) unsweetened pineapple juice
1 (6 oz.) can frozen orange juice concentrate
2 small bottles (about 2 c.) ginger ale, chilled

Combine all the ingredients except ginger ale; chill. Pour over ice cubes in punch bowl. Add ginger ale just before serving. Garnish with lemon slices and fresh mint. Makes 8 to 10 servings.

Note: So easy, everything comes from can or bottle. Fruit juices get the zip of ginger ale.

Mayme Schroeder

GRENADINE PUNCH

2 c. orange juice (fresh, frozen or canned)
1 c. grenadine
1 c. lemon juice (fresh, frozen or canned)
1 1/2 qt. ginger ale

Mix orange juice, lemon juice and grenadine together. To serve, pour the fruit mixture over ice and add the ginger ale. Makes 2 1/2 quarts.

Mayme Schroeder

CRANBERRY PUNCH

1/2 c. sugar
1/2 c. water
2 c. cranberry juice
1 qt. ginger ale
1 c. orange juice (fresh, frozen or canned)
1/2 c. lemon juice (fresh, frozen or canned)

Cook sugar and water together to the boiling point, then continue cooking 5 minutes longer. Cool slightly and mix with cranberry juice cocktail, orange and lemon juice. To serve, pour fruit juice mixture over ice and add the ginger ale. Makes 2 quarts.

Mayme Schroeder

FLOAT FRESH FRUIT IN WINE BOWL

Try a Christmas May wine bowl, surrounded by holly and greens. Use a punch bowl or large pottery or glass salad bowl. Mix 2 bottles iced May wine with 1 bottle sparkling water over a block of ice. Float bits of fresh fruit in the bowl. Serve in punch cups, old-fashioned glasses or wine glasses. Yield: approximately 25 (3 ounce) servings. To retain sparkle, mix punch in bowl just before serving.

A punch bowl can be altered by floating fruit in the bowl. Strawberries with the hull on are good. Lemon or orange circles, mint leaves are always good. A circle of ice garnished with orange slices and a sprig of mint is very effective.

Mayme Schroeder

CHAMPAGNE PUNCH

1 bottle champagne (large)
2 (6 oz.) cans frozen orange juice
1 (6 oz.) can frozen lemonade
1 bottle ginger ale
1 bottle 7-Up

Mix all in punch bowl. Make ice ring from orange juice or apple juice frozen in a mold.

Note: For non-alcoholic punch, substitute cranberry juice for champagne.

Sandy Brooks

HOT CRANBERRY PUNCH

3 c. cranapple drink
2 Tbsp. brown sugar
1/4 c. orange juice
3 Tbsp. lemon juice
4-inch stick cinnamon

Combine ingredients. Cook, uncovered, until almost boiling (7 to 8 minutes over low heat). Serve hot.

Ellen Seal

HOT CRANBERRY PUNCH

4 c. cranberry juice
2 c. apple cider
1 stick whole cinnamon
4 whole cloves or whole allspice

Simmer all ingredients for 5 minutes. Add a couple orange slices when ready to serve. Makes about 1 1/2 quarts.

Mrs. Lothar Schroeder

CRANBERRY PUNCH

1 small can lemonade (frozen)
4 c. cranberry juice cocktail
1 (2 liter) bottle sweet white soda, Sprite, 7-Up or Slice
1 ice ring

Pour lemonade and cranberry juice cocktail into punch bowl. Mix. Pour soda over; slip in ice ring.

Louise Zigmund

FRUIT PUNCH

6 oz. frozen pineapple juice
6 oz. frozen orange juice
10 oz. frozen strawberries
4 1/2 c. water
1 qt. ginger ale

Put juices, strawberries and 2 cups water in blender until smooth. Add remaining water and ginger ale. Use some punch to make ice ring, if desired. Garnish with strawberries, citrus slices, cranberries and mint.

Anne Vogt

HOLIDAY PUNCH

1 pkg. cherry Kool-Aid
1 pkg. strawberry Kool-Aid
1 (6 oz.) can frozen orange juice
1 (6 oz.) can frozen lemonade
1 can Hawaiian Punch
1 qt. ginger ale
2 c. sugar
3 qt. water

Chill. Add ginger ale just before serving. If you use presweetened Kool-Aid, omit 2 cups of sugar.

Ellen Kumbalek

LIME PUNCH

1 qt. ginger ale
1 can frozen lemonade (small)
1 can frozen orange juice (small)
1 can water
1 pkg. lime Kool-Aid
1/2 c. sugar

Mix well and chill. It is best to add ginger ale just before serving.

Lucille Holtz

PARTY PUNCH

2 pkg. Kool-Aid
2 c. sugar
2 qt. water
1 (46 oz.) can pineapple juice
1 qt. ginger ale

Mix together and chill. Enough for 25 punch cups.

Lucille Holtz

PINEAPPLE PARTY PUNCH

46 oz. can pineapple juice, chilled
1 qt. (4 c.) cranberry juice cocktail, chilled
6 oz. can frozen lemonade concentrate, thawed
2 (28 oz.) bottles (7 c.) ginger ale, chilled

Mix together; put in punch bowl. Add ice ring. Garnish with fresh lemons.

Ellen Kumbalek

PINK LADY PUNCH

1 qt. cranberry juice cocktail, chilled
1 qt. pineapple juice, chilled
1 to 1 1/2 c. sugar
2 qt. ginger ale, chilled

Combine all ingredients; stir well. Serve over ice. Makes 1 gallon.

Dorine Kluenker

SLUSH

8 c. water
1 c. sugar
2 c. water
1 (12 oz.) can frozen lemonade concentrate
2 green tea bags
1 (12 oz.) can frozen orange juice
2 c. vodka, gin or white rum
soda (sweet or sour)

Boil 8 cups water and sugar; cool. Bring the other 2 cups water to boil. Put tea bags in and cool. Combine frozen lemonade, orange juice and alcohol including the sugar, water, syrup and tea. Stir well and freeze until slush forms.

To serve, fill a tall glass 1/3 full of slush and add either sweet or sour soda to fill glass. Garnish with a stemmed cherry, if desired.

Louise Zigmund

BARBECUED BEEF ON BUNS

2 lb. cooked beef, thinly sliced
1 envelope onion soup mix
3 cans (8 oz.) tomato sauce
2 Tbsp. brown sugar
2 Tbsp. mustard (prepared)
1/2 tsp hot sauce
1 c. coarsely grated carrots
1 large green pepper, cut in thin slices

Combine soup and tomato sauce. Add brown sugar, mustard and hot sauce and blend. Add carrots and peppers. Cover tightly in saucepan and cook slowly for 10 minutes. Stir in beef slices in the sauce and cook 15 to 20 minutes on low heat. Serve on buns. Enough for 12 buns.

Eline Glaeser

BAR-B-QUED BEEF

3 lb. chuck roast
1/2 onion, chopped
1 Tbsp. sugar
1 tsp. dry mustard
2 tsp. salt
1/2 tsp. pepper
2 tsp. paprika
1/2 c. vinegar
1 Tbsp. Worcestershire sauce
1 c. catsup
1 c. water

Trim fat from meat. Mix rest of ingredients. Put meat in baking dish and pour sauce over all of it. Bake at 325° for 3 hours or 300° for 5 hours.

After it's baked, pour the sauce off and after the meat is cool, trim the rest of the fat off and shred. Cool sauce and remove fat. Mix sauce and shredded meat together. One recipe serves 16 hamburger buns. (I usually triple the recipe, bake meat for 6 to 8 hours and freeze in containers suitable for 1 meal.)

Judy Gueldner

BARBECUED BEEF ON BUNS

2 lb. cooked beef, thinly sliced
1 envelope onion soup mix
3 cans (8 oz.) tomato sauce
2 Tbsp. brown sugar
2 Tbsp. mustard (prepared)
1/2 tsp. hot sauce
1 c. coarsely grated carrots
1 large green pepper, cut in thin slices

Combine soup and tomato sauce. Add brown sugar, mustard and hot sauce and blend. Add carrots and pepper. Cover tightly in saucepan and cook slowly for 10 minutes. Stir in beef slices in the sauce and cook 15 to 20 minutes on low heat. Serve on buns. Enough for 12 buns.

Eline Glaeser

CONEY ISLAND SAUCE

1 large onion
3 cloves garlic
1 lb. chopped beef
2 Tbsp. chili powder
salt and pepper taste
1 small can tomato sauce
1 c. tomato juice

Saute onion, garlic and chopped meat until meat loses color. Add rest of ingredients; cook slowly about 2 hours. Put sauce in buns with wieners.

Lucille Holtz

PARTY BOLOGNA-SPAM SANDWICH

ring of bologna (approximately 1 lb.)
1 medium pickle (I use pickle relish)
1 can Spam (large can)
1/2 small pimento pepper or pinch of regular black pepper
Cheddar cheese, shredded

Use enough cheese to hold mixture together. Grind all ingredients and mix together. Place on bun. Heat until cheese is melted.

Louise Becker

OPEN CHEESE SANDWICHES

2 eggs, well beaten
2 c. grated sharp cheese
1 tsp. Worcestershire sauce
1/2 tsp. salt
1/4 tsp. paprika

Combine eggs, cheese, Worcestershire sauce, salt and paprika. Spread on 6 slices bread, toasted on bottom side. Top with 2 half slices bacon. Broil 8 to 10 minutes until cheese melts and bacon is crisp.

Leona Hoeffner

HERO SANDWICH

1 1/2 lb. hamburger (ground chuck)
2/3 c. evaporated milk
1/2 c. cracker crumbs
1 egg
1/2 c. chopped onion
1 Tbsp. mustard
1 1/2 tsp. salt
dash of pepper
2 c. grated cheese
1 loaf French bread

Mix ingredients in large bowl. Slice loaf in half

lengthwise. Spread meat mixture on top of each half. Wrap foil around bottom and sides of each half. Place on cookie sheet and bake at 350° for 40 minutes. Slice and serve.

Ellen Kumbalek

FILLED HOT DOG BUNS

1 lb. chipped beef (I use 1 can Spam)
3 hard-boiled eggs (I find that 2 is plenty)
1/2 lb. Velveeta
3 to 4 stalks celery (depending on your taste)
1/2 onion

Chop all ingredients very fine. Mix together 1/2 cup Miracle Whip, 2 tablespoons sugar and 2 tablespoons vinegar. Mix all ingredients together. Buy unsliced hot dog buns. Slice them from top to bottom, but not all the way through. Fill with the mixture. Bake for 12 to 15 minutes or until cheese is melted at 350°. Great for a get-together with friends. Makes about 20 buns.

Bea Buss

PIZZABURGERS

1 lb. ground beef
1 small onion
1 (8 oz.) can tomato sauce
1/4 c. any yellow cheese
1/4 c. Parmesan cheese
1 tsp. oregano
1 tsp. fennel seed
shredded Mozzarella cheese
French rolls or hamburger or hot dog buns
salt and pepper

Sauce: Brown beef and onion. Drain fat. Add tomato sauce, yellow cheese, Parmesan cheese, oregano, fennel seed, salt and pepper.

Cut buns in half and butter. Put a couple spoonfuls of sauce on each half of buns and sprinkle Mozzarella cheese on top. Bake on cookie sheet in a 350° oven or under broiler until cheese melts.

Mary Ann Peitersen

PIZZABURGERS

(10 Or More Buns)

1 lb. chopped beef
1 onion
1/2 tsp. salt
1/4 tsp. garlic salt
2/3 c. tomato sauce (small can)
1/3 lb. Velveeta cheese, grated
8 to 10 stuffed green olives (optional)

Brown meat and onion; drain. Then add seasonings. Fill rolls and sprinkle top with oregano, if desired. Wrap each in foil and bake at 400° for 15 minutes (longer if mix has been refrigerated). (Filling buns ahead of time works out fine, also reheating.)

Louise Zigmund

STUFFED POPPY SEED HORNS

1 can Spam or 2 c. leftover ham
3 Tbsp. Cheez Whiz
2 Tbsp. mayonnaise
2 Tbsp. chopped pickle (dill or sweet)
1 doz. straight poppy seed horns (call baker the day before and order straight horns)

Cut horns in half. Push insides of horns against sides with knife handle. Fill with the mixture and freeze. Without thawing, heat at 275° for about 20 minutes or until completely heated through.

Miriam Unke

RUBY HAMBURGERS

1 lb. ground beef
1/2 c. crumbs
1/4 c. milk
3 Tbsp. salad oil
salt and pepper
onion slices
green pepper slices

Sauce:

1 c. catsup
3 tsp. Worcestershire sauce
2 tsp. vinegar
1/4 to 1/2 c. brown sugar to taste
hot water

Mix together ground beef, crumbs, milk, salad oil and salt and pepper; form hamburger patties. Brown patties and put

in baking dish. Cover with onion and pepper slices and sauce. Bake 30 minutes at 350°.

Miriam Unke

SANDWICH FILLING

1 small ring bologna sausage (remove skin)
6 to 8 hard-boiled eggs, peeled (of course)
Miracle Whip
1 small jar pickle relish (use as much as desired)

Put sausage and eggs through food grinder. Add enough Miracle Whip to moisten thoroughly. Add pickle relish and salt as desired for taste.

Lorina Eslinger

SLOPPY JOES

1 1/2 lb. hamburger
2 onions, cut fine
1/2 c. celery, cut fine
1/2 c. Brooks catsup
3 tsp. chili powder
1 Tbsp. sugar
salt and pepper
2 Tbsp. tapioca

Brown meat; drain off excess grease. Add onions, celery, tomatoes, catsup, chili powder, sugar, salt and pepper. Meat can be salted while browning. Cook slowly for 2 hours, then add the tapioca and cook 1 more hour. Serve on hamburger buns.

Mrs. Donald Hansen

SPAM SANDWICHES (ROLLS)

1 large can Spam
1 small pkg. Velveeta
1/2 green pepper (optional)
1 medium onion

Put Spam, Velveeta, pepper and onion through food chopper. Add Miracle Whip or mayonnaise to moisten. Spread mixture on half bun. Butter other half and put into pan. Cover this pan with foil. Broil top half; cover with warmed top portion to make sandwich.

Louise Zigmund

STUFFED HORNS

3 hard-boiled eggs
1 Tbsp. green pepper
1/3 c. ripe olives
1/2 c. cooked ham or 1/4 c. grated American cheese
2 Tbsp. catsup
1 tsp. onion juice
2 Tbsp. mayonnaise
1/4 tsp. dry mustard

Chop and mix eggs, green pepper, olives and ham or cheese. To this, add catsup, onion juice, mayonnaise and mustard.

Cut top off 6 finger rolls and hollow out the center of half. Fill with mixture and put top of roll on. Wrap each in foil and place in refrigerator for 3 or 4 hours. When ready to serve, put in oven to heat thoroughly.

Louise Becker

TOASTED CHEESE SANDWICHES

1/2 to 3/4 lb. American cheese
2 hard-boiled eggs
salt and pepper

Sauce:

1 Tbsp. flour
1 Tbsp. butter
1 Tbsp. sugar
1/2 c. cream
2 Tbsp. vinegar

Ground cheese with eggs and pimento. Season with salt and pepper. Mix with sauce.

Sauce: Cook until thick.

Louise Becker

TUNABURGERS

1 can tuna, flaked
1 c. celery (it is better to use 1/2 to 3/4 c.)
1 small onion, minced
1/2 c. diced American cheese
1/4 c. mayonnaise
ripe olives (optional)
salt and pepper to taste

Enough for 6 hamburger buns. Cover with aluminum foil. Heat for about 15 minutes (no longer) at 350°.

Louise K. Becker

WIENER WINKS

1 part catsup
2 parts butter

Spread on real fresh bread and wrap a wiener in the slice. Put in a 400° oven for 10 or 15 minutes. When you take out, brush with melted butter.

Elma Koch

EGGS PORTUGAL

8 slices white bread
1 /12 lb. bulk brat meat
3/4 lb. Cheddar cheese
4 eggs
dash of salt
3 Tbsp. prepared mustard
2 1/2 c. milk
1 can cream of mushroom soup
1/4 c. dry vermouth

Layer bread, meat and cheese in bottom of casserole. Mix remaining ingredients and pour over. Bake 1 1/2 hours at 300° or 1 hour at 350°. Can top with additional cheese. Super for brunch with friends. Serves 6 to 8.

Shirley Kelliher

GRITWURST

(German Meat-Cereal Served With Toast For Breakfast)

1 box old-fashioned oatmeal
6 lb. pork jowls, cooked
2 1/2 Tbsp. salt
2 1/2 tsp. each: allspice, cinnamon, cloves and nutmeg
pepper to taste
2 gal. juice from meat

Cook about 1 hour until thickened. Can be frozen. To serve, just warm.

Audrey Laabs

BREAKFAST PIZZA

6 eggs
2 c. milk
1 tsp. salt
1 tsp. dry mustard
1 c. shredded Cheddar cheese
1 lb. ham, diced
slices of bread with crusts removed

Grease well a 9 x 13-inch baking pan. Place slices of bread in pan, then ham; sprinkle cheese over ham. Beat eggs; add milk, salt and mustard. Pour over meat and cheese.

Refrigerate overnight. Bake in a 350° oven for 45 minutes. Serves 8 to 10.

Lucile Holtz

BREAKFAST SOUFFLE

1 lb. sausage
6 eggs, beaten
2 c. milk
1 tsp. salt
1 tsp. dry mustard
2 slices bread, cubed
1 c. Cheddar cheese

Brown sausage; drain and cool. Fold into eggs, milk, mustard and bread. Put in baking dish and let stand in refrigerator overnight.

Grate cheese on top. Bake at 350° for 45 minutes or until firm. Serves 5.

Eva Mueller

FEATHER PANCAKES

1 c. sifted all-purpose flour
1 Tbsp. plus 2 tsp. baking powder**
1 tsp. baking soda
2 Tbsp. sugar
1/2 tsp. salt
1 egg, beaten
2 Tbsp. salad oil or melted shortening
1 c. buttermilk or sour milk

Sift together dry ingredients. Combine egg, oil and milk. Add dry ingredients to liquid; beat smooth. Bake on hot griddle. Makes about 8 (4-inch) pancakes.

**Note: If using sweet milk, omit the baking soda and the 2 teaspoons baking powder; replace with 1 tablespoon baking powder, making a total of 2 tablespoons baking powder.

Mrs. Donald Hansen

OAT PANCAKES

1 c. all-purpose flour
1/2 c. oats (quick or old-fashioned), uncooked
1 Tbsp. baking powder
1/2 tsp. salt (optional)
1 c. skim milk
1/4 c. egg substitute or 1 egg, beaten
2 Tbsp. vegetable oil

Heat griddle over medium-high heat or preheat electric griddle or skillet to 375°. Oil lightly. Combine dry ingredients. Add milk and egg; stir just until dry ingredients are

moistened. For each pancake, pour about 1/4 cup batter on hot griddle. Turn when tops are covered with bubbles and edges look cooked. Turn only once. Makes 12 pancakes. Top with fresh or frozen berries.

June Hasche

POTATO PANCAKES

6 large white potatoes
1 small onion
2/3 c. pancake mix
2 tsp. salt
3 eggs, beaten

Peel potatoes and soak overnight or for several hours in cold water. Grate enough potatoes to measure 3 1/2 cups. Put into a strainer and allow excess liquid to drain off. Add grated onion, pancake mix, salt and the beaten eggs. Stir lightly until well blended. Fry in hot fat.

Pancakes can be fried on electric griddle, but add 4 tablespoons of oil to batter. Very little shortening is needed on electric griddle.

Shirley Krieser

WHOLE WHEAT CRACKERS

2 c. whole wheat flour
1 1/2 c. oatmeal
1/2 c. wheat germ
3 Tbsp. sugar
2 Tbsp. sesame seed
2/3 c. water
1/2 c. oil

Divide dough into halves. Roll to 14-inch square. Cut into 3 1/2-inch squares, then into triangles. Bake 18 minutes at 350°.

Audrey Laabs

ICE CREAM

2 eggs
2 c. sugar
1 tsp. vanilla
2 pt. half and half
2 pt. whipping cream
1 can sweetened condensed milk
1 can evaporated milk

Beat eggs and sugar. Add flavorings for desired flavor of ice cream.

Vanilla: Add extra vanilla and 1 (3 ounce) package

instant vanilla pudding.

Chocolate: Add 2 ounces unsweetened chocolate and 1 (3 ounce) package instant chocolate pudding.

Butterscotch: Add 1 (3 ounce) package instant butterscotch pudding.

Fruit flavors: Omit vanilla. Add 1 teaspoon lemon juice, 2 cups mashed fruit and 1 (3 ounce) fruit flavor Jell-O, same flavor as fresh fruit used.

Add all other ingredients in large mixing bowl. Blend well. Pour mixture into electric or hand crank freezer (5 quart capacity). Turn until fair amount of resistance is met and frost builds up on outside of freezer. Cover freezer with heavy blanket 1/2 hour to allow to freeze through. Serve. A delicious treat to beat the summer heat.

Brenda K. Behnke

SWEETENED CONDENSED MILK

1 c. instant nonfat dry milk powder
2/3 c. sugar
1/3 c. boiling water
3 Tbsp. melted margarine or butter

Combine in blender and process until smooth. Store covered in refrigerator.

Sandy Brooks, Audrey Laabs

PLAY CLAY

(For Children)

1 c. flour
1/2 c. salt
2 tsp. cream of tartar
1 Tbsp. cooking oil
1 c. water
food coloring (your choice)

Mix all ingredients in pan. Heat. Stir constantly and keep scraping sides of pan until ball forms. Cool. Knead. Store in plastic container.

Dorine Kluenker

ZUCCHINI JAM

6 c. zucchini
1 1/2 c. crushed pineapple with juice (don't drain)
1/4 c. lemon juice
5 c. sugar
1 pkg. Sure-Jell

Peel and grate zucchini. Boil 10 minutes. Add pineapple with juice, lemon juice, sugar and Sure-Jell. Boil rolling boil 5 minutes. Remove from stove and add 2 (3 ounce) packages orange, apricot, strawberry or grape jello. Put in jars and refrigerate.

Sandy Brooks

<<< Extra Recipes >>>

APPETIZERS, RELISHES & PICKLES

CHEESE BALL 1
CHEESE BALL 1
CHEESE BALLS 1
CREAM CHEESE ROLLS 1
HOLIDAY CHEESE BALL 2
CHEESE LOG 2
TANGY CHEESE BALL 2
DILL DIP 3
FRUIT DIP 3
GUACAMOLE DIP 3
DEVILED HAM DIP 3
SHRIMP DIP 3
PIQUANT DIP 4
TACO DIP 4
DIP IN ROUND 4
SPINACH DIP 5
SPINACH DIP 5
SPINACH DIP 5
HOLIDAY SPINACH DIP 6
FRENCH BREAD SNACK 6
BAKED HAM BALLS 6
HOT SPREAD 6
COCKTAIL MEATBALLS 7
MEAT BALLS AND SAUCE 7
MEATBALL NIBBLERS 8
ORIENTAL MEATBALLS 8
OYSTER CRACKERS (SNACK) 8
MINI PIZZAS 9
RAW VEGETABLE PIZZA 9
MINIATURE REUBEN 9
REUBEN RAVENS 10
PICKLED BEETS 10
CARROT PICKLES 10
3 DAY REFRIGERATOR DILLS 11
DILL PICKLES 11
DILL PICKLES 11
REAL DILL PICKLES 12
24-HOUR QUICK DILL PICKLES IN CROCK 12
FREEZER PICKLES 12
CRISP PICKLE SLICES 13
FROZEN SLICED SWEET DILL PICKLES 13
PICKLED SUCKERS 13

SOUPS, SALADS & SAUCES

ABE LINCOLN'S POTATO SOUP 15
BAVARIAN-STYLE VEGETABLE SOUP 15
CHEDDAR CHEESE SOUP 15
CHICKEN NOODLE SOUP 16
CHILI 16
CREAM OF BROCCOLI SOUP 17
CREAM OF BROCCOLI SOUP 17
CREAM SOUPS 17
EXTRA GOOD HOMEMADE CHILI 18
FIRE HOUSE CHILI 18

HARVEST TIME SOUP..... 19
MEATLESS, FATLESS MINESTRONE SOUP..... 19
MULLIGATAWNY SOUP..... 19
MUSHROOM SOUP..... 20
OLD-FASHIONED MIXED BEAN SOUP..... 20
SEVENTEEN BEAN SOUP..... 20
SPLIT PEA SOUP..... 21
UNSPICY CHILI..... 21
VEGETABLE-LENTIL SOUP..... 22
BREAD DUMPLINGS..... 22
DUMPLINGS..... 22
EGG DUMPLINGS..... 23
FLUFFY DUMPLINGS..... 23
POTATO DUMPLINGS..... 23
SPAETZLE..... 24
BEAN SALAD..... 24
BLUEBERRY SALAD..... 24
BROCCOLI AND MUSHROOM SALAD..... 25
CABBAGE SALAD..... 25
CHERRY JELLO SALAD..... 26
CHERRIES IN THE SNOW..... 26
COLD POTATO SALAD..... 26
COLE SLAW..... 27
CRANBROSIA STARS CRANBERRIES..... 27
CRUSHED PINEAPPLE CARROT MOLD..... 27
EVERLASTING COLESLAW..... 28
FROZEN CABBAGE SLAW..... 28
HEAVENLY FRUIT SALAD..... 29
GERMAN POTATO SALAD..... 29
GERMAN POTATO SALAD..... 29
GERMAN POTATO SALAD..... 30
GERMAN POTATO SALAD..... 30
GRANDMA'S POTATO SALAD..... 30
INCREDIBLE SALAD..... 31
ITALIAN VEGETABLE TOSS..... 31
JELLO PEAR FOAM..... 31
JELLO SALAD..... 32
LEMON JELLO DESSERT..... 32
LEMON-PINEAPPLE SALAD..... 32
MANDARIN ORANGE SALAD..... 32
MANHATTAN DELI SALAD..... 33
OVERNIGHT COLE SLAW..... 33
PINEAPPLE OLIVE JELLO SALAD..... 33
PINEAPPLE PISTACHIO FLUFF..... 34
PISTACHIO INSTANT PUDDING SALAD..... 34
POTATO SALAD..... 34
POTATO SALAD..... 35
POTATO SALAD..... 35
RASPBERRY-CRANBERRY SALAD..... 35
REFRIGERATOR COLESLAW..... 36
SALSA..... 36
SEVEN-UP SALAD..... 36
SHRIMP SALAD..... 37
STRAWBERRY JELLO..... 37
STRAWBERRY SALAD..... 37
SUPER SUPPER SALAD..... 38
COLD POTATO SALAD DRESSING..... 38

COLE SLAW DRESSING..... 38
FRENCH SALAD DRESSING..... 39
GREY POUPON SALAD DRESSING..... 39
POTATO OR FRUIT SALAD DRESSING..... 39
RUSSIAN DRESSING..... 39
THOUSAND ISLAND DRESSING..... 40
SALAD DRESSINGS:
LEMON MAYONNAISE..... 40
FRENCH DRESSING..... 40
FRENCH DRESSING FOR FRUIT SALADS..... 41
SOUR CREAM DRESSING..... 41
LOW CALORIE TOMATO DRESSING..... 41
10 MINUTE SPAGHETTI SAUCE..... 41
SPAGHETTI SAUCE ITALIANO..... 42
SPAGHETTI SAUCE..... 42

MAIN DISHES

BACON, LETTUCE AND TOMATO BAKE..... 43
BARLEY BAKED DISH..... 43
BAKED CHICKEN CASSEROLE..... 43
BAKED SAUERKRAUT..... 44
BAKED CHOP SUEY..... 44
BEEF-NOODLE CASSEROLE..... 44
CALICO BEAN BAKE..... 45
CHICKEN BARLEY CASSEROLE..... 45
CHICKEN CASSEROLE..... 45
CHICKEN CHOP SUEY..... 46
CHICKEN STEW AND DUMPLINGS..... 46
CHICKEN TETRAZZINI..... 47
CHOP SUEY BAKED DISH..... 47
CLUB CHICKEN CASSEROLE..... 48
CHICKEN-VEGETABLE STRATA..... 48
CONFETTI CASSEROLE..... 48
CORNED BEEF CASSEROLE..... 49
CORNED BEEF CASSEROLE..... 49
DEEP DISH PIZZA..... 50
DEEP DISH TACO CASSEROLE..... 50
DILL PICKLE STEW..... 51
DILLY OF A CASSEROLE..... 51
EASY PIZZA DOUGH..... 51
FLEMISH BEEF STEW..... 52
FRYPAN SPAGHETTI..... 52
FRENCH-FRY CASSEROLE..... 53
GRANDMA'S BEAN CASSEROLE..... 53
HAM AND BROCCOLI BAKE..... 53
HAM AND CRESCENT PIE..... 54
HAM STRATA..... 54
HAMBURGER STROGANOFF..... 55
HOLIDAY SPAGHETTI..... 55
KARO WINTER CARNIVAL CASSEROLE..... 55
MACARONI AND CHEESE..... 56
MOSTACCIOLI..... 56
MUSHROOM SUPREME..... 57
NACHO MEAL-IN-A-PAN..... 57
NOODLE CASSEROLE..... 57
OVEN BAKED BEEF STEW..... 58
PIZZA CASSEROLE..... 58

PORK 'N POTATO BAKE 58
SEVEN COURSE DINNER 59
SHRIMP CHINESE 59
SIX CAN CASSEROLE 59
SPAGHETTI BAKED DISH 60
SPAGHETTI AND MEATBALLS 60
SPAGHETTI PIE 60
SOUR CREAM NOODLE BAKE 61
SUPPER CHEESE CASSEROLE 62
SUPER MACARONI AND CHEESE 62
TOMATO CHEESEROLE DINNER 62
WHITE LASAGNE 63

MEATS, POULTRY & SEAFOOD

APPLESAUCE BEEF LOAF 65
BEEF IN WINE 65
CHICKEN BREASTS IMPERIAL 66
COMPANY CHICKEN 67
EASY CHICKEN CORDON BLEU 67
SPICY OVEN FRIED CHICKEN 68
RICE KRISPIES CHICKEN 68
MARINATED CHICKEN WINGS 68
GRILLED DUCK BREAST 68
INDIVIDUAL HAM LOAVES 69
CHESTNUT MEAT BALLS 69
DILLY MEAT BALLS 70
GINGERED PORK 70
POULTRY DRESSING 70
POULTRY STUFFING 71
GLAZED PORK CHOPS 71
YUMMY PORK CHOPS 71
BARBECUED SPARERIBS 72
BARBEQUE SPARERIBS 72
BARBECUED SPARERIBS 73
BAKED VEAL 73
VEAL BIRDS 73
VEAL LOAF 74
VEAL MEATBALLS 74
BAKED FISH IN TOMATO SAUCE 74
POOR MAN'S LOBSTER 75
SEAFOOD CASSEROLE 75

VEGETABLES

BOSTON BAKED BEANS 77
BROCCOLI BAKE 77
BROCCOLI CORN CASSEROLE 78
BROCCOLI AND CORN CASSEROLE 78
BROCCOLI-RICE BAKE 78
CLARA'S RED CABBAGE 79
SCALLOPED CARROTS 79
SCALLOPED CORN 79
CORN PUDDING 80
HASH BROWN BAKE 80
HEAVENLY POTATOES 80
MASHED POTATO CASSEROLE 80

COUNTRY COMPANY POTATOES..... 81
WILD RICE WITH MUSHROOMS AND ALMONDS..... 81

BREADS, ROLLS, PIES & PASTRY

APPLE CREAM CHEESE COFFEE CAKE..... 83
BANANA COFFEE BREAD..... 83
BLUEBERRY MUFFINS..... 84
BRAN MUFFINS..... 84
BRAN MUFFINS..... 84
BUTTERSCOTCH CARAMEL ROLLS..... 85
CRANBERRY BREAD..... 85
DINNER ROLLS..... 85
ELEPHANT EARS..... 86
HOT ROLL MIX..... 86
EASY KRINGLE..... 87
POPPY SEED BREAD..... 88
RAISIN BREAD..... 88
SOUR CREAM COFFEE CAKE..... 88
SPICY PINEAPPLE ZUCCHINI BREAD..... 89
THREE-FLOUR BREAD..... 89
ZUCCHINI OATMEAL MUFFINS..... 90
ZUCCHINI BREAD..... 90
ZUCCHINI BREAD..... 91
ZUCCHINI BREAD..... 91
WHITE BREAD..... 91
EASY NO-ROLL PASTRY SHELL..... 92
PIE CRUST..... 92
APPLE PIE..... 93
DUTCH APPLE PIE..... 93
SOUR CREAM APPLE PIE..... 94
BANANA SPLIT PIE..... 94
BUTTERSCOTCH PIE..... 94
CARROT PIE..... 94
COTTAGE CHEESECAKE PIE..... 95
FRESH PEACH PIE..... 95
PECAN PIE..... 96
IMPOSSIBLE PECAN PIE..... 96
MINIATURE PECAN PIES..... 96
AUTUMN PUMPKIN PIE..... 97
RHUBARB CHERRY PIE..... 97
SATIN PIE..... 98
BUTTERNUT SQUASH PIE..... 98
STRAWBERRY CREAM PIE..... 98

CAKES, COOKIES, FROSTINGS & CONFECTIONS

APPLE CAKE..... 101
APPLE CAKE..... 101
APPLE CAKE..... 101
EASY DELICIOUS APPLE CAKE..... 102
APPLE PECAN CAKE..... 102
ROMAN APPLE CAKE..... 103
BANANA CAKE..... 103
BANANA NUT CUPCAKES..... 103
CARROT PINEAPPLE CAKE..... 104
BEST EVER CHOCOLATE CAKE..... 105
ONE-BOWL CHOCOLATE CAKE..... 105

SEMI-SWEET CHOCOLATE CAKE..... 105
SOUR CREAM CHOCOLATE CAKE..... 106
CHOCOLATE DATE CAKE..... 106
CHOCOLATE-ZUCCHINI CAKE..... 106
COCONUT CRUNCH BRUNCH CAKE..... 107
STEVE'S FAVORITE "COFFEE" CAKE..... 107
CRANBERRY DESSERT..... 108
DIABETIC CUPCAKES..... 108
GOLDEN FRUIT CAKE..... 109
JACK HORNER CAKE..... 109
JELLO CAKE..... 110
LEMON CUSTARD RIVIERA..... 110
MANDARIN ORANGE CAKE..... 110
MANDARIN ORANGE CAKE..... 111
ORANGE CAKE..... 111
ORANGE CRANBERRY BUNDT CAKE..... 112
NUTTY PEACH CRISP..... 112
MARTHA'S PEANUT SQUARES..... 113
SWEDISH PINEAPPLE CAKE..... 113
DALE'S SPECIAL POPPY SEED CAKE..... 114
PUMPKIN CHIFFON CAKE..... 114
NO FROST RHUBARB CAKE..... 115
SHEET CAKE..... 115
TURTLE CAKE..... 116
WALNUT GLORY CAKE..... 116
WATERGATE CAKE OR PISTACHIO CAKE..... 117
STANDARD WHITE CAKE..... 117
ANGEL CRISPS..... 117
APPLE SESAME OATMEAL COOKIES..... 118
CRISPY CARAMEL COOKIES..... 118
CHOCOLATE CHIP COOKIES..... 118
CINNAMON LOG COOKIES..... 119
COCONUT OATMEAL COOKIES..... 119
CREAM CHEESE COOKIES..... 119
CRISP COOKIES..... 120
CUP OF EVERYTHING COOKIE..... 120
FREEZER COOKIES..... 120
FROZEN COOKIES..... 121
FROZEN COOKIES..... 121
GERMAN SWEET CHOCOLATE COOKIES..... 121
GRAHAM CRACKER COOKIES..... 122
GINGERETTES..... 122
HO HO BARS..... 122
MELT IN YOUR MOUTH COOKIES..... 123
CRISP MOLASSES DROP COOKIES..... 123
DECORATED MOLASSES COOKIES..... 123
MONSTER COOKIES..... 124
NO-BAKE DIABETIC COOKIES..... 124
OATMEAL COOKIES..... 124
SPANISH PEANUT COOKIES..... 125
POTATO CHIP COOKIES..... 125
SILVER BELL COOKIES..... 125
PASTEL SPRITZ..... 126
AMISH SUGAR COOKIES..... 126
OLD-FASHIONED SUGAR COOKIES..... 127
SUGAR COOKIES..... 127
THICK N' CHEWY COOKIES..... 127

WHOLE WHEAT CHOCOLATE CHIP COOKIES..... 128
YUMMY COOKIES..... 128
GRANDMA'S APPLE-NUT SQUARES..... 128
BABE RUTH BARS..... 129
BABE RUTH BARS..... 129
BAKED APPLE SQUARES..... 129
BROWNIES..... 130
DEEP DISH BROWNIES..... 130
BROWNIES DELECTABLE..... 131
DISAPPEARING MARSHMALLOW BROWNIES..... 131
FUDGY BROWNIES..... 131
CHOCOLATE CARAMEL BARS..... 132
CHOCOLATE CARAMEL BARS..... 132
CHOCOLATE-COCONUT BARS..... 132
CHOCOLATE MALT BARS..... 133
CHOCOLATE REVEL BARS..... 133
COCONUT ISLANDS..... 134
CREAMED CHEESE BARS..... 134
EASY CRESCENT CHEESE DESSERT..... 135
HAWAIIAN FRUIT SQUARES..... 135
HEIDI BARS..... 136
LEMON BARS..... 136
MARBLE SQUARES..... 136
MARY ANN BARS..... 137
MELT-AWAY BARS..... 137
MIDNIGHT MADNESS..... 138
MOUNDS BARS..... 138
NONNY'S NORTH DAKOTA BARS..... 139
NUT GOODY BARS..... 139
OH HENRY BARS..... 139
ORANGE DATE SQUARES..... 140
PEANUT BUTTER BARS..... 140
PEANUT BUTTER BARS..... 141
POPPY SEED BARS..... 141
PUMPKIN BARS..... 141
REESE'S BARS..... 142
RICE KRISPIES..... 142
ROCKY-ROAD SQUARES..... 142
SCOTCH TREATS..... 143
SEVEN LAYER BAR..... 143
SOUR CREAM APPLE BARS..... 143
SPEEDY LITTLE DEVILS..... 144
SPRINKLE BARS..... 144
TOFFEE BARS..... 144
TRIPLE LAYER BARS..... 145
ANGEL FOOD TOPPING..... 145
BAKER'S CREAM FROSTING..... 145
CHOCOLATE MARSHMALLOW FROSTING..... 146
CREAM CHEESE FROSTING..... 146
CREAM CHEESE FROSTING..... 146
CREAMY FROSTING..... 146
CREAMY BUTTER FROSTING..... 147
CRISCO FROSTING..... 147
CRUNCHY CHOCOLATE FROSTING..... 147
FLASH FROSTING..... 147
FLUFFY CHOCOLATE FROSTING..... 148
FLUFFY WHITE FROSTING..... 148
GLOSSY CHOCOLATE FROSTING..... 148

PUDDING FROSTING..... 148
SEAFOAM FROSTING..... 149
CAP'N CRUNCH PEANUT BUTTER CANDY..... 149
PEANUT BUTTER BALLS..... 149
CARAMELS..... 149
OVEN CARAMEL CORN..... 150
CHOW MEIN CLUSTERS..... 150

DESSERTS

EASY, MICROWAVED APPLE CRISP..... 151
APPLE SAUCE TORTE..... 151
BANANA SPLIT TORTE..... 151
BLUEBERRY TORTE OR CHERRY..... 152
BROWN SUGAR BREAD PUDDING..... 152
BUTTERFINGER TORTE..... 153
BAKED COTTAGE CHEESE TORTE..... 153
FRUIT PIZZA..... 153
ICEBOX CHEESE TORTE..... 154
SOUR CREAM CHEESECAKE..... 155
SOUR CREAM CHEESECAKE..... 155
CHOCOLATE ALMOND TORTE..... 156
CHOCOLATE CHIP TORTE..... 156
CHOCOLATE ECLAIR TORTE..... 156
CHOCOLATE ECLAIR TORTE..... 157
CHRISTMAS TORTE..... 157
COCONUT TORTE..... 158
CREME DE MENTHE TORTE..... 158
DRUMSTICK TORTE..... 159
FLUFF TORTE..... 160
FORGOTTEN CAKE..... 160
FRUIT TART..... 160
GRAHAM CRACKER TORTE..... 161
COOL COCONUT DESSERT..... 162
LEMON DESSERT..... 163
ORANGE REFRIGERATOR DESSERT..... 163
PARTY MERINGUE..... 164
PEANUT PUDDING TORTE..... 164
PINEAPPLE TORTE..... 165
PISTACHIO TORTE..... 165
PARADISE PUMPKIN TORTE..... 166
REFRIGERATOR POPPY SEED TORTE..... 167
SOUR CREAM POPPY SEED TORTE..... 167
PUMPKIN TORTE..... 168
PUMPKIN TORTE..... 169
RASPBERRY TORTE..... 169
RHUBARB TORTE..... 170
RHUBARB TORTE..... 171
STRAWBERRY DELIGHT..... 171
TRIFLE TORTE..... 172
WALNUT TORTE..... 172

BEVERAGES, SANDWICHES & MISCELLANEOUS

YULE-TIME WASSAIL..... 175
APPLE AND ORANGE JUICE PUNCH..... 175
ALASKA PUNCH..... 175

GRENADINE PUNCH..... 176
CRANBERRY PUNCH..... 176
FLOAT FRESH FRUIT IN WINE BOWL..... 176
CHAMPAGNE PUNCH..... 177
HOT CRANBERRY PUNCH..... 177
HOT CRANBERRY PUNCH..... 177
CRANBERRY PUNCH..... 177
FRUIT PUNCH..... 178
HOLIDAY PUNCH..... 178
LIME PUNCH..... 178
PARTY PUNCH..... 178
PINEAPPLE PARTY PUNCH..... 179
PINK LADY PUNCH..... 179
SLUSH..... 179
BARBECUED BEEF ON BUNS..... 179
BAR-B-QUED BEEF..... 180
BARBECUED BEEF ON BUNS..... 180
CONEY ISLAND SAUCE..... 181
PARTY BOLOGNA-SPAM SANDWICH..... 181
OPEN CHEESE SANDWICHES..... 181
HERO SANDWICH..... 181
FILLED HOT DOG BUNS..... 182
PIZZABURGERS..... 182
PIZZABURGERS..... 183
STUFFED POPPY SEED HORNS..... 183
RUBY HAMBURGERS..... 183
SANDWICH FILLING..... 184
SLOPPY JOES..... 184
SPAM SANDWICHES (ROLLS)..... 184
STUFFED HORNS..... 185
TOASTED CHEESE SANDWICHES..... 185
TUNABURGERS..... 185
WIENER WINKS..... 186
EGGS PORTUGAL..... 186
GRITWURST..... 186
BREAKFAST PIZZA..... 186
BREAKFAST SOUFFLE..... 187
FEATHER PANCAKES..... 187
OAT PANCAKES..... 187
POTATO PANCAKES..... 188
WHOLE WHEAT CRACKERS..... 188
ICE CREAM..... 188
SWEETENED CONDENSED MILK..... 189
PLAY CLAY..... 189
ZUCCHINI JAM..... 190

Thank You...

YOUR PURCHASE OF THIS UNUSUAL COOKBOOK
HAS HELPED A WORTHY ORGANIZATION
RAISE NEEDED FUNDS

NOW YOUR CHURCH, SCHOOL OR OTHER GROUP CAN USE THIS EASY, PROVEN PLAN TO

Raise $300 to $3,000

and more, without risk or investment!

Friends, neighbors, relatives will be delighted to buy your cookbooks. ***Recipes are submitted by your members,*** so books are available only from your group. And they're PERSONALIZED with the name of your organization and names of members whose recipes are used. We help you every step of the way and ***we guarantee your success!*** NO INVESTMENT, NO RISK. Fill out and mail postage-free card below for full facts. Do it NOW!

ONLY FUNDCRAFT COOKBOOKS OFFER ALL THIS AT NO EXTRA COST!

- *Full color cover design or your own cover design*
- *10 full color section dividers*
- *Full recipe index*
- *4 local information pages, local photo of your choice*
- *26 pages of helpful cooking information*

OR
For Free Facts
CALL TOLL-FREE!
1-800-351-7822, Ext. 5
(In TN, call 1-800-325-1994, Ext. 5)

The *Original* Personalized Community Cookbook Publishers
410 Highway 72 West
P.O. Box 340 • Collierville, TN 38017

RETURN THIS CARD NOW FOR FULL FACTS WITHOUT COST OR OBLIGATION!

FUNDCRAFT PUBLISHING,
410 Highway 72 West, P.O. Box 340
Collierville, Tennessee 38017

YES! We're interested in your no-risk; no investment fund-raising plan. Please rush full facts.

Organization _____ No. of Members _____

Your Name _____

Address _____

City _____ State _____ Zip _____

If you belong to an organization that needs money, RETURN THIS POSTAGE-PAID CARD NOW for FREE fund-raising facts!

OR

For Free Facts

CALL TOLL-FREE!

1-800-351-7822, Ext. 5

(In TN, call 1-800-325-1994, Ext. 5)

(Tear along perforation, fill in other side and mail)

NO POSTAGE NECESSARY IF MAILED IN THE UNITED STATES

BUSINESS REPLY MAIL

FIRST CLASS PERMIT NO 58 COLLIERVILLE, TN

POSTAGE WILL BE PAID BY ADDRESSEE

Fundcraft Publishing

410 Highway 72 West
P.O. Box 340
Collierville, TN 38017

TERMS USED IN COOKING

APPETIZER — A small serving of food served before or as the first course of a meal.

ASPIC — A transparent jelly, usually meat, which has been boiled down to become firm when cold.

BATTER — A mixture of flour or liquid that can be beaten or stirred.

BISQUE — A rich thick cream soup made from fish.

BLANCH — To place fruits or nuts in boiling water to remove skins, also to dip vegetables in boiling water in preparation for freezing, canning or drying.

BOUILLABAISE — A chowder made from several varieties of fish and wine.

BOUILLON — Clear soup made from lean beef.

BRAISE — To brown meat or vegetables in hot fat, then to cook slowly in small amount of liquid.

CARAMEL — Burnt sugar syrup used for coloring and flavoring. Also a chewy candy.

CHICORY — A plant root that is cut into slices, dried and roasted into coffee. The plant leaves are used for salad and sometimes called curly endive.

CIDER — The juice from pressed apples used as a beverage or to make vinegar.

CLARIFY — To make a liquid clear by adding beaten egg white and egg shells. The egg coagulates in hot liquid and cloudiness adheres to it. The liquid is then strained.

COBBLER — A fruit pie with a rich biscuit dough made in a deep-dish.

COCKTAIL — An appetizer served before or as the first course of a meal. An alcoholic beverage served before the dinner or cut shellfish with tart sauce served at the start of a meal.

CRACKLINGS — Crisp particles left after fat has been fried out.

CROQUETTES – Chopped meat held together by eggs, shaped and dipped into crumbs then fried.

DOUGH — A mixture of flour, liquid that is stiff enough to be kneaded.

DRIPPINGS — Liquids resulting from meat being cooked.

ENTREE — A dish served between the chief courses, before the roast.

FONDUE — A dish made of cheese, eggs, etc.

FRITTERS — Vegetables or fish covered with butter then fried in deep fat.

FROSTING — A sugar that has been cooked and used to cover cakes, and other foods.

GIBLETS — The liver, gizzard or heart of poultry.

HORS d'OEUVRES — Tart, salty or crisp foods served as appetizers.

INFUSION — Liquid taken from tea, herbs or coffee.

JULIENNE — Food cut into very thin strips.

MACEDOINE — A mixture of fruits or vegetables.

MARINATE — To let foods stand in an acid mixture of oil and vinegar, then flavored with spices and herbs.

MINCE — To cut foods in very fine pieces.

FOOD PROCESSES

BAKE — To cook by dry heat, usually in an oven.

BARBECUE — To roast or broil whole, as a hog, fowl, etc. Usually done on a revolving frame over coals or upright in front of coals. To cook thin slices of meat in a highly seasoned vinegar sauce.

BOIL — To cook in liquid, usually water, in which large bubbles rise rapidly and continually so that all the liquid is agitated.

BOILING POINT — The temperature reached when a mixture maintains a full bubbling motion on its surface.

BREW — To cook in hot liquid until flavor is extracted.

BROIL — To cook by exposing the food directly to the heat.

BRAISE — To cook meat by searing in fat, then simmering in a covered dish in small amount of moisture.

CANDY — To conserve or preserve by boiling with sugar. To incrust or coat with sugar.

COAT SPOON — When a mixture forms a thin even film on the spoon.

CODDLE — To cook slowly and gently in a liquid just below the boiling point.

CREAM — To work foods until soft and fluffy. Usually applied to shortening and sugar.

CUBE — To cut in even sliced pieces.

CUT — To divide foods with a knife or scissors.

DICE — To cut into small cubes.

DISSOLVE — To pass into solution.

FOLD — To combine, using a motion beginning vertically down through the mixture, continuing across the bottom of the bowl and ending with an upward and over motion.

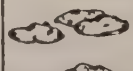
Your Daily Nutrients

FOOD	AVERAGE ADULT	AVERAGE CHILD
Meat or fish	1 or more servings of wide variety. Liver once a week.	Same as Adult
Milk	1 pint.	1 quart
Eggs	1 egg. Dried peas or beans may be substituted 3 times a week.	Same as Adult
Vegetables	1 leafy green or yellow and 1 other (serve one raw). 1 potato.	Same as Adult
Fruits	½ c. citrus or 1 c. tomato juice plus other fruits (raw, cooked or canned).	¾ c. citrus or 1 ½ c. tomato juice plus other fruits.
Breads and Cereals	3 servings whole grain or "enriched" bread or cereal.	Same as Adult
Butter or vitamin fortified	2 tablespoons	2-3 tablespoons

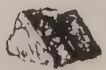
A VITAMIN PRIMER

Vitamin	Use In Body	Best Sources
A	For normal vision	Leafy greens, yellow vegetables and fruits, eggs, liver and milk.
B1 (Thiamin)	For good appetite, good digestion and steady nerves.	"Enriched" and whole grain bread and cereal. Dried peas and beans, peanuts, pork and liver.
C (Ascorbic acid)	For healthy teeth, gums, bones and blood vessels.	Citrus fruits, tomato juice, leafy greens and potato.
G (Riboflavin)	For healthy skin and eyes.	Liver and kidney. Lean beef, leafy green, milk.

LEAVES, WEEDS & OTHER GOOD THINGS

Use This Herb →	BASIL	BAY LEAF	CHIVE	CURRY POWDER	DILL
When You Fix: ↓	Aromatic odor, warm sweet flavor used whole or ground	A pungent flavor. Available as whole leaf	Mild flavor of onion	Blend of spices in proper proportion	Aromatic odor with delicate caraway flavor
MEATS CASSEROLES	Beef stew Steak, Veal Lamb Venison	Meats, Stews, Sauerbraten		Curries of meat Veal Mildly hot casseroles	Veal Pork spareribs Lamb stew
POULTRY SEAFOOD	Chicken Duck Fish Seafood cocktails	Poached fish	Fish dishes	Chicken Fish Shrimp Chicken salad	Fish dishes Chicken salad
PICKLES PRESERVES	Tomatoes Potatoes Peas Squash Herb butter	Pickled beets Relishes	Potato dishes Vegetable garnish	Various vegetables Pickled carrots Green bean sticks	Potatoes baked or boiled Tomatoes Beans Pickles Garnish
EGGS AND CHEESE	Cheeses Welsh rabbit and Egg dishes		Omelets and Egg dishes Cream and cottage cheese	Egg salad Egg dishes Cheese fillings Sour cream	Sour cream Cream and Cottage cheese Scrambled eggs
RICE NOODLES SPAGHETTI	Spanish rice Spaghetti dishes			Oriental touch to rice	Buttered noodles
SOUPS SALADS SAUCES	Bean Mock turtle Potato soups Tossed salads	Vegetable and Fish soups Tomato sauces and Gravies Marinades	Various Soups and Salads	Gravies Flavor teaser in soups Chili sauce Shrimp sauce	Fish and Vegetable salads Butter sauce Cream sauce
PIES BREADS CAKES				White bread dough	

LEAVES, WEEDS & OTHER GOOD THINGS

Use This Herb →	Ginger	Marjoram	Oregano	Sage	Tarragon
When You Fix: ↓	Aromatic, pungent root with warm flavor-sold fresh, dried or ground	Aromatic odor, potent flavor	Strong aromatic odor, bitter taste, whole or ground	Pleasant aromatic odor and warm, bitter taste. Used fresh & dried	Aromatic leaves, with hot pungent flavor
Meats Casseroles	Pot roast Pork, Veal Beef Casseroles	Stuffing for all meats Ragouts, Stew Beef, Veal Pork Roasts Lamb Sausage	Pork, Veal and Lamb dishes Meat loaf Stews Chili	Stuffing for meat dishes Veal and Pork dishes Pork roast Sausage Hamburgers	Beef and Veal dishes
Poultry Seafood		Chicken and fish dishes Stuffed fish Fish chowder	Roast duck Fish chowder	Poultry	Fish and Chicken dishes Chicken cacciatore Lobster
Vegetables Pickles Preserves	Pickles Preserves Chutney Vegetable combos	Scalloped potatoes and tomatoes Dressing for broccoli cabbage spinach	Hash brown potatoes Dried beans Lentils	Vegetable loaves Beans Tomatoes	Potatoes Tomatoes Beets Spinach Pickles
Eggs And Cheese		Egg salad Egg dishes Cheese dishes	Sprinkle on top of dishes with cheeses	Fresh cheese Cheese combo dishes	Eggs Benedict Egg and Cheese dishes
Rice Spaghetti Noodles		Spaghetti sauce	Spaghetti with meat sauce Pizza		
Soups Salads Sauces	Soups Chicken broth Gravies Fruit salad Whipped cream	Soups Salad dressing Green vegetables salads	Vegetable and Fish salads	Salads	Tartar sauce Sweet-sour sauce Fish Sauces Green salads Aspics
Breads Pies Cakes	Cakes Soft cookies and crisp snaps Pie crust and filling				

MEATS, POULTRY, AND SEAFOOD

Meats are a substantial part of all homemakers shopping bill. Every meal should be planned very carefully and the best possible cut of meat for your money should be selected. The following chart should help you in not only selecting the best cut of meat, recommended by the U.S.Department of Agriculture cutting chart, but also the proper amount of meat to serve.

HOW MUCH TO BUY

	MEAT	WEIGHT OR MEASURE	NO. OF SERVINGS
BEEF	Round Steak	1 pound	3 to 4
	Porterhouse Steak	1 pound	2
	Sirloin Steak	2 pounds	4
	Chuck Roast	2 pounds	4 to 6
	Rib Roast (bone in)	4 pounds	8
	Short Ribs	1 pound	1 to two
	Stew Meat	1 pound	4 to 5
	Hamburger	1 pound	4
POULTRY	Chicken		
	Fryers	2 ½ to 3 ½ pounds	3 to 5
	Broilers	1 to 2 ½ pounds	2 to 3
	Roasters	2 ¾ to 7 pounds	4 to 10
	Turkey	8 pounds	16
FISH	Steaks	1 pound	3
	Fillets	1 pound	4
	Whole Fish	1 pound	1
SHELLFISH	Lobster (tails)	1 pound	2
	Lobster (cooked meat)	1 pound	2
	Clams (shucked)	1 pint	3
	Shrimp (cooked)	1 pound	5 to 6
	Oysters (shucked)	1 pint	3
	Oysters (cooked)	1 pound	6
	Scallops	1 pound	6
VEAL	Cutlet	1 pound	3
	Chops	3 chops per pound	3 to 4
	Roast	2 pounds	6

RETAIL AND WHOLESALE BEEF CHART

Table For Cooking Vegetables

VEGETABLE	WAYS TO PREPARE	COOKING	TIME
Asparagus	Wash; gently scrub with vegetable brush. Break the stalks. They will snap where tender part starts.	Cook coverd in small amount of boiling salted water. Cut up Whole spears	8-10 mins. 10-15 mins.
Beans, green or wax	Wash; remove ends and strings. Cut in 1-inch pieces, leave whole, or slit lengthwise.	Cook covered in small amount of boiling salted water.	20-30 mins.
Navy Beans, dried	Rinse. Soak overnight in 3 times as much water as beans; OR bring to boil, simmer several minutes and let stand 1 hour or more.	Cover and simmer in water used for soaking. Add salt.	1 ½ hours
Beets	Cut off all but 1 inch of stems and root; wash and scrub thoroughly. Do not pare.	Cook covered in boiling salted water. Peel when done.	35-60 mins.
Broccoli	Remove tough part of stalks and outer leaves. Split rest of stalk almost to flowerets; OR Cut in 1-inch pieces; separate stalks from flowerets.	Tie stalks in bundles using folded strips of foil. Cover, cook standing up in boiling, salted water. Cook pieces covered in boiling salted water to cover 5 to 8 mins.; add flowerets.	15-20 mins. 10-15 min. Total
Brussels Sprouts	Wash thoroughly; cut off wilted leaves. If large Brussels sprouts, cut in half lengthwise.	Cook covered in small amount of boiling walted water.	10-15 mins.
Cabbage, green	Wash; remove wilted outer leaves. Cut in 6 to 8 wedges; OR shred.	Cook covered in small amount of boiling salted water.	10-12 mins. Wedges
Carrots	Wash, scrape or pare. Slice, cut up in quarters or strips, or leave whole.	Cook covered in small amount of boiling salted water or in consomme.	20-25 mins. Whole
Cauliflower	Remove leaves and some of the woody stem. Leave whole or separate into flowerets.	Cook covered in small amount of boiling salted water.	20-25 mins. Whole 15-20 mins. Flowerets

Table For Cooking Vegetables

VEGETABLE	WAYS TO PREPARE	COOKING	TIME
Celery	Scrub thoroughly. Cut off leaves and trim roots. Slice into desired lengths.	Cook covered in small amount of boiling salted water or in consomme.	10-15 mins.
Corn	Remove husks and silks from fresh corn. Rinse and cook whole.	Cook covered in small amount of boiling salted water; OR cook uncovered in enough boiling salted water to cover ears.	6-8 mins.
Eggplant	Wash. If skin is tough, pare. Cut in ½-inch slices.	Dip in beaten egg, then in fine dry bread crumbs. Brown slowly on both sides in hot fat. Season.	Approx. 4 mins.
Mushrooms	Wash; cut off tips of stems. Leave whole or slice.	Add to melted butter in skillet; sprinkle with flour and mix. Cover and cook slowly, turning occasionally.	8-10 mins.
Okra	Wash pods; cut off stems. Slice or leave whole.	Cook covered in small amount of boiling salted water.	8-15 mins.
Parsnips	Wash thoroughly; pare or scrape. Slice lengthwise or crosswise.	Cook covered in small amount of boiling salted water.	15-20 mins.
Peas, Green	Shell and wash.	Cook covered in small amount of boiling salted water.	8-15 mins.
Spinach	Cut off roots and wash several times in lukewarm water, lifting out of water as you wash.	Cook covered without adding water. Reduce heat when steam forms. Turn often while cooking.	3-5 mins.
Zucchini	Wash; do not pare. Slice thin.	Season and cook covered in butter in skillet for 5 mins. Uncover and cook till tender, turning slices.	10 mins. Total
Tomatoes	Wash ripened tomatoes.	Cook slowly, covered without adding water.	10-15 mins.

Calorie Counter

CANDIES, SNACKS AND NUTS

		Calories
Almonds (salted)	12 to 15	93
Cashews	6 to 8	88
Chocolate Bar (nut)	2 ounce bar	340
Coconut (shredded)	1 cup	344
English Toffee	1 piece	25
Fudge	1 ounce	115
Mints	5 very small	50
Peanuts (salted)	1 ounce	190
Peanuts (roasted)	1 cup	800
Pecans	6	104
Popcorn (plain)	1 cup	54
Potato Chips	10 medium chips	115
Pretzels	10 small sticks	35
Walnuts	8 to 10	100

DAIRY PRODUCTS

American Cheese	1 cube, 1 1/8 inch	100
Butter or Oleomargarine	1 level Tbsp.	100
Cheese (blue, cheddar, cream, Swiss)	1 ounce	105
Cottage Cheese (uncreamed)	1 ounce	25
Cream, light	1 Tbsp.	30
Cream, whipped	1 Tbsp.	25
Egg White	1	15
Egg Yolk	1	61
Eggs (boiled or poached)	2	160
Eggs (scrambled)	2	220
Egg (fried)	1 medium	110
Yogurt (flavored)	4 ounces	60

DESSERTS

Cakes:		
Angel Food Cake	2" piece	110
Cheese Cake	2" piece	200
Chocolate Cake, iced	2" piece	445
Fruit Cake	2" piece	115
Pound Cake	1 ounce piece	140
Sponge Cake	2" piece	120
Shortcake with fruit	1 ave. slice	300
Cupcake, iced	1	185
Cupcake, plain	1	145
Pudding:		
Bread Pudding	½ cup	150
Flavored Puddings	½ cup	140

BEVERAGES AND JUICES

Beer	1 bottle, 12 oz.	185
Chocolate Malted	8 ounces	450
Cocoa (all milk)	8 ounces	235
Cocoa (milk & water)	8 ounces	140
Coffee (black/unsw.)		0

Calorie Counter

BREADS AND FLOUR FOODS		Calories
Baking Powder Biscuits	1 large or 2 sm.	129
Bran Muffin	1 medium	106
Corn Bread	1 small square	130
Dumplings	1	70
Enriched White Bread	1 slice	60
French Bread	1 small slice	54
French Toast	1 slice	135
Macaroni and Cheese	1 cup	475
Melba Toast	1 slice	25
Noodles cooked	1 cup	200
Pancakes (wheat)	1, 4-inch	60
Raisin Bread	1 slice	80
Rye Bread	1 slice	71
Saltines	1	17
Soda Crackers	1	23
Waffles	1	216
Whole Wheat Bread	1 slice	55
BREAKFAST CEREALS		
Corn Flakes	1 cup	96
Cream of Wheat	1 cup	120
Oatmeal	1 cup	148
Rice Flakes	1 cup	105
Shredded Wheat	1 biscuit	100
Sugar Krisps	¾ cup	110
Pies:		
Apple	1 piece	331
Blueberry	1 piece	290
Cherry	1 piece	355
Custard	1 piece	280
Lemon Meringue	1 piece	305
Peach	1 piece	280
Pumpkin	1 piece	265
Rhubarb	1 piece	265
Ice Cream:		
Chocolate Ice Cream	½ cup	200
Vanilla Ice Cream	½ cup	150
Miscellaneous:		
Chocolate Eclair, custard	1 small	250
Cookies, assorted	1, 3-inch dia.	120
Cream Puff	1	296
Jello, all flavors	½ cup	78
FISH AND FOWL:		
Bass	4 ounces	105
Brook Trout	4 ounces	130
Crabmeat (canned)	3 ounces	85
Fish Sticks	5 sticks or 4 oz.	200
Haddock (baked)	1 fillet	158
Haddock (broiled)	4 ounces steak	207

Calorie Counter

		Calories
FRUITS		
Apple (raw)	1 small	70
Banana	1 medium	85
Blueberries (frozen/-unsweetened	½ cup	45
Cantaloupe Melon	½ melon large	60
Cherries, fresh/whole	½ cup	40
Cranberries (sauce)	1 cup	54
Grapes	1 cup	65
Dates	3 or 4	95
Grapefruit (unsw.)	½	55
Orange	1 medium	70
Peach (fresh)	1	35
Plums	2	50
Tangerine (fresh)	1	40
Watermelon	1" slice	60
MEATS		
Bacon (crisp)	2 slices	95
Frankfurter	1	155
Hamburger (ave. fat/broiled)	3 ounces	245
Hamburger (lean/broiled)	3 ounces	185
Ham (boiled/lean)	3 ounces	200
Ham (baked)	1 slice	100
Lamb Leg Roast	3 ounces	235
Lamb Chop (rib)	3 ounces	300
Liver (fried)	3½ ounces	210
Meat Loaf	1 slice	100
Pork Chop (med.)	3 ounces	340
Pork Roast	3 ounces	310
Pork Sausage	3 ounces	405
Roasts (Beef)		
Loin Roast	3½ ounces	340
Pot Roast (round)	3½ ounces	200
Rib Roast	3½ ounces	260
Rump Roast	3½ ounces	340
Spareribs	1 piece, 3 ribs	123
Swiss Steak	3½ ounces	300
Veal Chop (med.)	3 ounces	185
Veal Roast	3 ounces	230
SALADS AND DRESSINGS		
Apple and Carrot (no dressing)	½ cup	100
Chef Salad/reg. oil	1 Tbsp.	160
Chef Salad/mayonnnaise	1 Tbsp.	125
Chef Salad/French, Roquefort	1 Tbsp.	105
Cole Slaw (no dressing)	½ cup	102
Fruit Gelatin	1 square	139
Potato Salad (no dress.)	½ cup	184
Waldorf (no dressing)	½ cup	140
Boiled Dressing	1 Tbsp.	28
French Dressing	1 Tbsp.	60
Mayonnaise	1 Tbsp.	110

Quantity Cooking

Food	25 Servings	100 Servings
Meat, Poultry or Fish		
Beef and veal (roasted)	10 lbs.	40 lbs.
Fish, large whole	13 lbs	50 lbs.
Fish, fillets or steaks	7 ½ lbs.	30 lbs.
Ham (roasted)	10 lbs	30 lbs.
Hamburger	9 lbs	35 lbs.
Meat Loaf	5 lbs	18 lbs.
Pork Rib Roast	10 lbs.	36 lbs.
Pork Chops and Veal Cutlets	9 lbs.	30 lbs.
Turkey or Chicken (roasted)	16 lbs.	50 to 75 lbs.
Sandwiches		
Bread	50 slices	200 slices
Butter	½ lb	1 ½ lbs.
Mayonnaise	1 cup	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1 ½ qts.	5 to 6 qts.
Lettuce	1 ½ heads	5 to 6 heads
Salads, Casseroles		
Potato Salad	4 ¼ qts.	4½gals.
Scalloped Potatoes	4 ½ qts.	17 qts.
Spaghetti	1 ¼ gals.	5 gal.
Baked Beans	¾ gals.	2 ½ gals.
Jello Salad	2 qts.	2½ gals.
Lettuce (large heads)	4 heads	12 heads
Vegetables		
Beets (fresh)	5 lbs.	20 lbs.
Beets (canned)	1 No. 10	4 No. 10
Cabbage (shredded)	5 lbs.	20 lbs.
Carrots (cooked)	6 lbs.	24 lbs.
Corn (canned)	3 No. 2	2 No. 10
Corn (frozen)	3 40-oz. pkgs.	10 40-oz pkgs
Peas (fresh)	18 lbs.	70 lbs.
Peas (frozen)	3 40-oz. pkgs.	10 40-oz. pkgs.
Sweet Potatoes (canned)	1 No. 10	4 No. 10
Sweet Potatoes (fresh)	7 lbs.	24 lbs

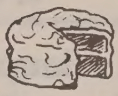
FOOD QUANTITIES FOR ONE WEEK

Kinds of Foods	Women	Men
Citrus fruits, tomatoes	2½ pounds	2½ - 3 pounds
Dark-green vegetables	¾ pound	¾ pound
Dry beans, peas and nuts	2 ounces	2 - 4 ounces
Eggs	6 eggs	7 eggs
Fats, oils	½ pound	¾ - 1 pound
Grain products - Cereal, flour, whole grain	2 2½ pounds	3-4 pounds
Meat, fish and poultry	4 4½ pounds	5-5½ pounds
Milk, and milk equivalents	3½ quarts	3½ quarts
Vegetables and fruits	4-6 pounds	5 - 7 pounds
Potatoes	1-1½ pounds	2 - 3 pounds
Sugars and sweets	½-1 pound	1 - 1½ pounds

SUBSTITUTIONS FOR INGREDIENTS

1 tablespoon cornstarch (for thickening) .... 2 tablespoons flour
1 cup sifted cake flour .... 1 cup minus 2 tablespoons sifted all-purpose flour.
1 cup sour milk .... 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred.
1 square chocolate (1 ounce) .... 3 or 4 tablespoons cocoa plus 1 / 2 tablespoon fat.
1 cup sifted all-purpose flour .... 1 cup plus 2 tablespoons sifted cake flour.
1 cup sweet milk .... 1 cup sour milk or buttermilk plus 1 / 2 teaspoon baking soda.
1 cup cream, sour, thin .... 3 tablespoons butter and 3 / 4 cup milk in sour milk recipe.
1 whole egg .... 2 egg yolks for custards.
1 cup molasses .... 1 cup honey.
1 package active dry yeast .... 1 cake compressed yeast.
1 tablespoon instant minced onion, dehydrated .... 1 small fresh onion.
1 tablespoon prepared mustard .... 1 teaspoon dry mustard.

Favorite Recipes



Recipe Name	Page No.

Notes

Appetizers, Relishes & Pickles

Soups, Salads Sauces

Main Dishes (Casseroles)

Meats, Poultry & Seafood

Vegetables

Breads, Rolls, Pies & Pastry

Low-Calorie Dishes

Cakes, Cookies, & Confections

Desserts

Beverages, Sandwiches & Misc.

Cooking Hints

We Have The Recipe For

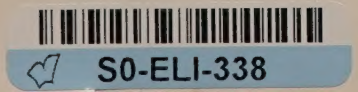
Successful Fund Raising

Personalized Community Cookbooks

Here's How To Use Your Thumb Index: Place thumb on black tab of the item you want to find. Flip through until a black tab appears under your thumb.

Copyright © 1977 BY Fundcraft Publishing, Inc. P.O. Box 340, Collierville, TN

All rights reserved. No part of this publication may be reproduced or duplicated without written permission of the publisher.


S0-ELI-338